

PIONEER HYBRID SEED CORN

IN IOWA

Pioneer has won the Banner Trophy 8 times out of the 13 years it has been awarded. Pioneer is the only commercial producer of hybrid seed corn ever to win this coveted prize.

IN CALHOUN COUNTY

In yield tests conducted by the Calhoun County Farm Bureau, Pioneer has won 5 times in the last 6 years.

Pioneer is the first commercial
producer of Hybrid Seed Corn.

PIONEER HYBRID ASSURES

- | | |
|---------------------|-----------------------|
| 1. Correct Maturity | 3. Careful Processing |
| 2. High Germination | 4. Larger Profits |

GARST & THOMAS HYBRID CORN COMPANY

COON RAPIDS, IOWA



THE KEY TO THE CUPBOARD

Contributed by the housekeepers of Farnhamville and vicinity—and former residents.

Arranged by the
LADIES AID
of the
METHODIST CHURCH

FARNHAMVILLE, IOWA
1939

SECURITY SAVINGS BANK

Your Friendly Bank

Member F. D. I. C.

INSURANCE and FARM LOANS

Farnhamville, Iowa

R. E. DRAKE

Auto and Implement Company

Farnhamville, Iowa

DE SOTO - PLYMOUTH CARS

McCORMICK-DEERING TRACTORS
and Farm Implements

Repairs and Service

Globe Storage Batteries

Texaco Motor Oil, Gas, Grease

Firestone and Goodyear Tires

We Also Write Automobile Insurance



THE KEY TO THE CUPBOARD

Contributed by the housekeepers of Farnhamville and vicinity—and former residents.

●
Arranged by the
LADIES AID
of the
METHODIST CHURCH

●
FARNHAMVILLE, IOWA
1939

R99



—o—

PREFACE

We may live without poetry, music and art;
 We may live without conscience, and live without hearts;
 We may live without friends; we may live without books;
 But civilized man cannot live without cooks.

—o—

We extend our thanks to the many friends who have assisted us in our work, and to the merchants and other business houses of our own community and other towns for their assistance with the advertisements which have made this book possible.

THE COMMITTEE.

—o—

Each recipe is plain and tried,
 And some good housewife's honest pride,
 Some homes delight;
 And should your efforts bring no prize,
 I'll not say where the trouble lies,
 'Twere impolite.

"With weights and measures just and true,
 With stove of even heat,
 Well buttered tins and quiet nerves;
 Success will be complete."

— INDEX —

	Page
Table of Weights and Measures.....	6
Soups	7
Bread, Rolls, Biscuits, Waffles, Pancakes.....	8
Meats, Dumplings, Noodles.....	21
Vegetables	34
One Dish Meals.....	39
Salads and Salad Dressings.....	49
Cakes	60
Cookies	90
Doughnuts and Cream Puffs.....	104
Pies	106
Puddings	116
Desserts	121
Frozen Desserts	128
Candies and Pop Corn.....	132
Pickles	137
Conserves, Spreads, Sandwiches	143
Beverages	147
Large Quantity Recipes.....	149

HOUSEHOLD HINTS

Wall Paper Cleaner:

1 cup flour 2 tbsp. ammonia
1 tbsp. salt 1 tbsp. kerosene
2 tbsp. vinegar ½ c warm water

Cook slowly. Keep stirring, knead like dough.

Freshen bread by sprinkling the crust with water. Wrap in waxed paper and heat in hot oven.

When baking layer cake with a soft filling, spread a thin icing of confectioners sugar and hot milk over the bottom layer and let harden. The cake will not become soaked.

A doctor's estimate of a child's dose of medicine:

	4 yr.	4	1	
4 year old:	$\frac{4 + 12}{16}$	$\frac{16}{16}$	$\frac{4}{4}$	as much as for an adult.
	6 yr.	6	1	
6 year old:	$\frac{6 + 12}{18}$	$\frac{18}{18}$	$\frac{3}{3}$	as much as for an adult.

To remove paint from window, rub well with hot vinegar.

A piece of zinc put on the live coals will clean out your stove pipe.

If your bed creaks, wrap the ends of your bed slats with newspaper.

Grind your dry bread, keep in tight jar, ready for use.

Stockings have a much neater appearance if mended on the wrong side.

Use a wet knife to cut a fresh cake.

Wax your oil cloth as well as your linoleum for longer wear.

To clean tarnished silverware, lay them in pan and cover with buttermilk or sour milk. Let stand several hours.

When cream is hard to whip, add a little lemon juice. To increase supply, add beaten egg white.

To prevent tears when peeling onions, hold two unburned matches between your teeth.

Meringue can be browned by heating a skillet very hot and then place over pie.

A few drops of lemon juice squeezed into food chopper before grinding raisins, dates, figs or prunes will keep the particles from sticking together.

Be sure to close zipper when washing zippered garment and you'll have no trouble with it.

Equal parts of turpentine and linseed oil will remove white marks caused by water.

To save heat, use double boiler, cook potatoes in lower pan and vegetables above.

You will never have moths—if you keep uncorked bottles of turpentine on your closet shelves, or in corners of chests.

Use hot vinegar to remove water marks on glass vases.

Wring a cloth out of hot water and place over frosting to soften it.

Stain removers:

Ether is a sure and safe method to use to remove grease spots.

To remove ink or iodine stains: Let stand overnight in sour milk.

To remove rust: Cover spot with oxalic acid and pour boiling water through it.

To remove grass stains and grease: Take butter and soap and rub in well.

To remove mildew: Dip in buttermilk and lay it in the sun.

To remove berry stains: Pour boiling water through stain before putting in suds.

A tablespoon of vinegar added to fat in which doughnuts are fried will keep them from becoming grease soaked.

If you blue your clothes in hard water—adding a cup of milk to bluing water will keep them from becoming streaked.

Plant a nasturtium seed in each cucumber hill and you won't be bothered with striped cucumber bugs.

Boil potatoes in salted water ten minutes and they'll bake quicker.

Burn a little cinnamon on range to overcome cooking odors.

If a cup is greased before using molasses, it will pour out easily.

A bottle of ammonia kept unstopped in a corner of the refrigerator will prevent odor.

A piece of sandpaper placed on the table under food chopper will prevent it from slipping.

Use cold tea saturated on bandage for burns.

A few shavings of parowax in hot starch adds beauty to the family washing. Starch so treated must be kept hot while using.

To drive a nail in the wall without cracking the plaster, dip the nail in hot water before driving it.

When pressing a silk garment use newspaper instead of the regular pressing cloth and prevent shiny seams.

TABLE OF WEIGHTS AND MEASURES

C—Cup	8 tbsp.— $\frac{1}{2}$ cup.
Tsp.—Teaspoon.	16 tbsp.—1 cup.
Tbsp.—Tablespoon.	1 gill— $\frac{1}{2}$ cup.
B. P.—Baking Powder.	2 c.—1 pt.
Lb.—Pound.	4 c.—1 qt.
4 oz.— $\frac{1}{2}$ lb.	1 tbsp. butter—1 oz.
16 oz.—1 lb.	1 tbsp. G. sugar—1 oz.
60 drops—1 tsp.	4 c. flour—1 lb.
3 tsp.—1 tbsp.	1 pt. chopped meat—1 lb.
8 tbsp.—1 cup dry.	1 qt. sifted pastry flour—1 lb.
4 tbsp.— $\frac{1}{2}$ cup liquid.	2 c. granulated sugar—1 lb.

Food	Market Unit	Measure
Sugar (brown)	1 lb.	2 c.
(powdered)	1 lb.	2 $\frac{1}{2}$ c.
(granulated)	1 lb.	2 $\frac{1}{4}$ c.
Flour pastry	1 lb.	4 $\frac{1}{2}$ c.
Ordinary	1 lb.	4 c.
Graham	1 lb.	3 $\frac{1}{2}$ c.

DR. G. W. FROST

DENTIST

Office over Jones Hardware

Lake City, Iowa

Hours—8 A. M. to 5 P. M.

Office Phone 14

Res. Phone 86

"To make it one must have a spark of genius."

SOUPS

INDIAN SOUP

1 medium sized head of cabbage	Couple sliced onions
1 pint coarse sliced potatoes	1 pint of cooked tomatoes, also juice

Method—Add this mixture to any rich beef broth. Just before serving add the tomatoes, also juice; let come to boil then serve.—Mrs. J. J. Wilson.

MINESTRONE—ITALIAN BEAN SOUP

1 cup dried beans	$\frac{1}{4}$ cup olive oil or butter
1 tablespoon minced onion	$\frac{1}{2}$ teaspoon salt
1 clove garlic	$\frac{1}{3}$ teaspoon pepper
1 sprig parsley	1 cup tomato pulp
1 stalk celery	1 cup chopped cabbage
1 cup cooked macaroni	$\frac{1}{2}$ cup grated cheese

Method—Soak beans overnight and cook until tender over low fire, adding more water as needed to keep from sticking. Chop onion, celery, parsley and garlic together (using garlic with discretion) and simmer in olive oil or butter until brown. Add seasoning, tomato and chopped cabbage. Combine with beans, add macaroni and simmer together about 30 minutes. Serve in deep soup bowls and pass a dish of grated cheese to sprinkle over soup.—Mrs. H. F. Mosel.

CREAM OF MUSHROOM SOUP

2 cups mushrooms	3 tablespoons flour, blended
3 tablespoons butter	2 cups milk or stock

Method—Add 1 cup milk to butter and flour, then add rest of milk and add mushrooms.—Mrs. James Connors, Princeton, Ill.

VEGETABLE VITAMIN SOUP

1 cup diced carrots	3 quarts meat stock
1 cup chopped onion	1 cup tomato juice
2 cups diced potatoes	$\frac{1}{2}$ cup butter
1 $\frac{1}{2}$ cups diced celery	1 tablespoon salt

Method—Brown all vegetables except potatoes in butter in a skillet for 10 minutes. Put in a large kettle, add stock and seasoning. Simmer 20 minutes. Add potatoes and tomato juice and cook 10 to 20 minutes longer. A little diced, cooked beef added to the above is delicious.—Mrs. W. A. Clutter.

"Bread is the Staff of Life."

Breads - Rolls - Biscuits - Waffles - Pancakes

BAKING POWDER BISCUITS

2 cups flour	3 tablespoons lard
1 teaspoon salt	1 cup milk
5 teaspoons baking powder	

Method—Pre-heat oven to 450-475 degrees. Cut shortening into flour and dry ingredients. Add milk and mix to soft dough. Roll out onto floured board and cut. Bake 10-15 minutes.

Joyce Bassett, Storm Lake, Iowa.

EASY-MADE BISCUITS

2 cups flour	(or other shortening)
2 teaspoons baking powder,	1 cup sweet milk
(rounded)	1/2 teaspoon salt
1/2 cup soft lard,	

Method—Sift dry ingredients 3 times, mix lard with flour. Pour in milk all at one time, mix thoroughly, but lightly. Turn on well floured board, knead lightly. Pat out 1 inch in thickness or more as desired. Bake 15 to 20 minutes, oven 450 to 500 degrees. Success depends on mixing, which must be lightly done.

Stella Friedline.

QUICK CREAM BISCUITS

2 cups sifted flour	1 teaspoon salt
4 level teaspoons baking powder	1 egg
2 teaspoons sugar	1 cup sweet cream

Method—Sift the dry ingredients together 3 times. Beat egg in a bowl, stir in the cream, then add to the dry ingredients and mix well. Drop from spoon into greased muffin tins and bake in rather quick oven for about 15 minutes. This also makes a very good shortcake.—Mrs. Fred Roper.

APRICOT NUT BREAD

1 1/2 cups dried apricots,	1/2 teaspoon salt
(about 1/2 lb.)	1/2 cup sugar
1 cup water	1/2 cup nuts
2 1/2 cups flour	1 egg
5 teaspoons (level) baking powder	1 cup sour milk or buttermilk
1/2 teaspoon soda	2 tablespoons melted shortening

Method—Wash apricots. Place in sauce pan with 1 cup water. Boil till apricots are soft, about 10 minutes. Drain if there is any liquid left. Cool and chop apricots. Sift flour once before measuring. Then sift flour, baking powder, soda, salt and sugar to-

gether. Add nuts to flour mixture. Beat egg well, add milk and stir in the flour mixture. Add melted shortening and mix thoroughly. Fold in chopped apricots. Pour into well greased bread loaf pan and let stand 20 minutes. Bake in moderate oven 350 degrees for 65 or 70 minutes in pan 8x4x3 inches. Note: If apricot sauce is used, drain juice thoroughly from apricots.

Orpha Kropf-Butts, Fort Dodge, Iowa.

BANANA BREAD

1 cup sugar	1 teaspoon soda
1/2 cup butter	1 teaspoon vanilla
3 eggs well beaten	1/2 cup nut meats
2 cups flour	3 large or 4 small bananas
Pinch of salt	crushed
1 tablespoon sour milk	

—Mrs. Keith Sandburg.

BANANA BREAD

3 bananas, mashed	1 cup sugar
2 eggs	1/4 cup butter
3 tablespoons sour milk	1 teaspoon vanilla
1/8 teaspoon salt	2 cups flour
1/2 cup nut meats	

Bake 1 hour in moderate oven.

Ora Babcock-Nyght, Grand Junction, Iowa.

BANANA NUT BREAD

1/4 cup butter	2 cups flour
1/2 cup sugar	2 teaspoons baking powder
1 egg	1/2 teaspoon salt
1 cup all bran	1/2 teaspoon soda
1 1/2 cups mashed bananas	1/2 cup nut meats
1 teaspoon vanilla	

Method—Cream butter and sugar, add beaten egg and bananas. Sift dry ingredients and combine.—Mrs. Carl Saucke.

JOHN K. SEDERHOLM

ATTORNEY

Gowrie, Iowa

BRAN BREAD

1 egg	1 teaspoon soda
1/2 cup sugar	2 cups Pillsbury bran
1 cup sour milk	1 cup flour
2 tablespoons thick sour cream	1 cup raisins
1/2 teaspoon salt	

Method—Mix in order given and bake.—Mrs. Ancil Haynes.

GRAPE NUT BREAD

1 1/2 cups sour milk	1 cup grape nuts
2 cups flour	2 teaspoons baking powder
1 teaspoon soda	1 cup sugar
2 eggs	Pinch of salt

Method—Soak grape nuts in sour milk for 1/2 hour. Add remaining ingredients and bake in two small loaf tins for 45 minutes in moderate oven. Makes tasty open-faced sandwiches by spreading with prepared cheese spreads.

Joyce Bassett, Storm Lake, Iowa.

STEAMED BROWN BREAD

1 cup white flour	1 cup raisins
2 cups graham flour	1 teaspoon soda
1 cup corn meal	2 cups sour milk
1/2 cup sugar	1/4 teaspoon salt
1/2 cup sorghum	

Method—Mix all ingredients, steam 2 1/2 or 3 hours after it starts boiling and dry in oven.—Mrs. Ruth Kilmer.

BREAD STICKS

1 cake Fleishman's yeast	1 tablespoon sugar
--------------------------	--------------------

Method—Put these in a glass of warm water. Let stand until yeast raises in glass. Add about 4 or 5 cups flour and enough warm water to make a thin batter. Add the glass of yeast and water. Let stand 1 hour. Take 4 cups scalded milk (cooled), 1 teaspoon salt, 1 scant cup sugar and 1 heaping tablespoon lard. Mix this and cooled milk as stiff as you do for bread. Roll 1/2 inch thick. This makes 3 pans cinnamon rolls, 1 pan buns and about 30 bread sticks.—Mrs. Merle Haynes.

ORANGE BREAD

Grind peel from 3 or 4 oranges. Place in saucepan with cold water to cover. Cook until tender. Drain.

Add—	1/2 cup water
1 cup sugar	

Cook until syrup is absorbed. Cool.

Mix—	1 egg	3 cups flour (sifted)
1 cup sweet milk		4 teaspoons baking powder

Method—Sift flour with baking powder. Add egg and milk. Add orange mixture to this. Pour into greased oblong bread pan and bake about 1 hour in moderate oven 375 degrees. May be toasted to serve with tea.—Verna Mae Anderson.

BROWN BREAD

1 cup rye flour	2 1/2 cups sweet milk
1 cup corn meal	2 teaspoons baking powder
1 cup graham flour	1/2 cup molasses

Steam three hours.—Mrs. Edna Whitehead.

CORN BREAD

1 tablespoon sugar	1 cup white flour
1 tablespoon butter	1 cup corn meal
2 eggs, well beaten	2 teaspoons baking powder
1 cup milk	

Method—Beat eggs, add milk and rest of ingredients. Add melted butter last. Bake in moderate oven.—Mrs. Carl Anderson.

DATE BREAD

1 1/2 cups whole wheat flour	1/2 cup brown sugar
1 1/2 cups white flour	1 cup dates
1 1/2 teaspoon salt	1 egg
6 teaspoons baking powder	1 1/2 cups milk
1/2 to 1 cup nut meats	

Use muffin method in mixing.—Mrs. D. M. Erritt.

MAHER & MULLEN**ATTORNEYS AT LAW**

Seventh Floor Snell Bldg.

Fort Dodge, Iowa

Attorneys for Security Savings Bank

Farnhamville, Iowa

DATE BREAD

1 cup dates	1/2 cup nuts
1 teaspoon soda	1 cup sugar (scant)
1 cup boiling water	1 teaspoon vanilla
1 egg	2 cups flour
1 tablespoon butter	Pinch of salt
1 teaspoon baking powder	

Method—Chop dates, sprinkle over them the soda, then pour over them the boiling water. When cool add rest of ingredients and bake.—Anna C. Wignall.

DATE NUT BREAD

1/2 lb. dates	1 egg
2 teaspoons soda (scant)	1 tablespoon butter
1 cup boiling water	1/2 cup nuts
1 cup sugar	2 cups flour

Method—Soak dates, soda and water, add rest of ingredients and bake 1 1/4 hours.—Edna Brereton-Miller, Tracy, Minnesota.

NUT BREAD

3 cups flour	1 cup chopped nut meats
1 cup sugar	1 egg (beaten lightly)
3 teaspoons baking powder	1 cup sweet milk
1 teaspoon salt	

Method—Mix dry ingredients together and sift 3 times, then mix in the nut meats, beat egg lightly, add milk, mix this with the dry ingredients, let stand 15 minutes, then bake in a slow oven 350 degrees for 45 minutes.—Mrs. S. J. Wallace, Rembrant, Ia.

SWEDISH RYE BREAD

Set yeast as for white bread. Take 1 1/4 quarts white soft sponge. Add

1/2 quart rye flour	1 teaspoon anise seed (rounded)
1/2 cup sorghum	1/4 cup shortening (half butter)

Stiffen with white flour.—Mrs. Starr Wilson, Des Moines, Ia.

DON PETERSON, PHOTOS

1012 Central Ave.

Fort Dodge, Iowa

Portraits as low as

\$5.00 per dozen

WALNUT BREAD

3 cups flour	1 1/2 cups milk
1/2 cup sugar	1 egg, beaten
1 teaspoon salt	1 cup chopped walnuts
3 3/4 teaspoons baking powder	3 tablespoons melted fat

Method—Sift together the dry ingredients, add the milk mixed with egg, nut meats and fat, beat well. Bake in greased loaf pan 1 hour.—Mrs. Lon Newcomb.

BUNS

2 cups bread sponge	1 egg white, beaten
3 tablespoons lard	Salt
3 tablespoons sugar	

Method—Flour enough to make stiff, but not quite as stiff as bread dough. Let rise, then work down; let rise again and make into buns. When light, bake about 25 minutes in a medium oven. This makes 18 buns.—Mrs. Ben F. Mullins, Paton, Iowa.

HOT CROSS BUNS

1 quart flour	1/2 lb. cleaned currants
1/2 teaspoon salt	1/4 lb. seeded raisins
1 cup sugar	1/2 teaspoon nutmeg
3 teaspoons baking powder	1/4 lb. cut citron (optional)
1/2 cup butter or other shortening	2 eggs
	1/2 cup milk

Method—Sift together flour, salt, sugar, baking powder. Rub in the shortening. Add fruit and spices. Beat eggs and add to dry ingredients along with milk. Add enough more milk to make a firm dough. Mold into round buns, lay 2 inches apart on greased pan, cut a cross on each bun. Bake in hot oven. When done fill in cross with plain frosting if desired.

Mae Wyatt-McNulty, Ireton, Iowa.

WOODLAWN HATCHERY

Lake City, Iowa

Quality Chicks — Poultry and Supplies

Phone Red 349

QUICK SUPPER BUNS

2 cups flour 2 tablespoons shortening
 2 teaspoons baking powder 1/3 cup milk
 1 teaspoon salt

Method—Sift dry ingredients 3 times. Cut in the shortening, add milk gradually, stirring until a soft dough is formed. Turn out on slightly floured board and knead for 30 seconds, or enough to shape. Roll 1/3 inch thick, dot with butter, sprinkle sugar, dust with cinnamon, currants or raisins. Roll like jelly roll, cut 1 1/2 inch pieces. Bake in a moderate oven.—Mrs. W. J. Carroll.

OATMEAL GEMS

2 cups rolled oats 1 egg
 1 1/2 cups sour milk 1/2 teaspoon salt
 2 tablespoons butter, melted 1 teaspoon soda
 3 tablespoons sugar 1 cup flour

Method—Soak rolled oats (uncooked) over night in sour milk. Next morning add butter, sugar, egg, salt, soda and flour. The quantity of the soda depends on the acidity of the milk. Beat well and bake in gem pans in hot oven.—Mrs. John Borland.

BLOMGREN AUTO CO.

GOWRIE, IOWA

Chevrolet Cars and Parts

Farm Implements

Tires and Accessories

Tractor Repairing

PHONE 170

NORWEGIAN PRUNE MUFFINS

3 cups flour 1 cup brown sugar
 1/3 teaspoon salt 2 eggs
 3 teaspoon baking powder 1 3/4 cups milk
 1/4 teaspoon nutmeg 1 1/2 cups chopped dates
 2/3 cup lard

Method—Sift dry ingredients. Cream lard and sugar, add beaten eggs and milk, then dry ingredients. Put in muffin pans and put 1/2 cooked prune on top each muffin and bake.

Mrs. Sam Werner.

GRAHAM MUFFINS

2 tablespoons sugar 1 tablespoon shortening,
 1 cup wheat flour (heaped)
 1 cup graham flour 1 egg
 2 teaspoons baking powder, 1 cup milk
 (heaped a little) Pinch of salt

Method—Mix dry ingredients. Add milk, egg and melted fat. Bake about 15 minutes.—Mrs. Ernest Dohrman.

GRAPENUTS ORANGE MUFFINS

2 cups flour (sifted) 3/4 cup orange juice
 2 teaspoons baking powder 1 tablespoon grated orange rind
 2/3 cup sugar 2 tablespoons melted fat
 1/2 teaspoon salt 1 cup grapenuts
 2 eggs

Method—Sift together flour, baking powder, sugar and salt. Combine eggs, orange juice, rind and fat. Add to flour, beating only enough to dampen flour. Add grapenuts. Bake in greased tins at 420 degrees for 20 to 25 minutes.

Miriam Farnham-LangDale, Miami, Florida

Davidson Clinic and Hospital

Lake City, Iowa

Telephone 4 and 20

L. L. Davidson, M. D.

L. A. Carlson, M. D.

CORNMEAL MUFFINS

1 cup corn meal	1 teaspoon soda
1 cup flour	1 tablespoon butter
1 egg	1 teaspoon salt
1 cup sour milk	2 tablespoons sugar

Method—Mix in order given. Put in muffin tins and bake. Makes 1 dozen muffins.—Mrs. C. H. Seward, Forest City, Ia.

NUT MUFFINS

2 cups bread flour	1/2 cup sugar (scant)
4 teaspoons baking powder	1 cup milk
1 egg	1 cup chopped walnut meats
1/3 teaspoon salt	1 tablespoon melted butter

Method—Beat egg, add sugar and milk. Add flour, baking powder and salt, sifted together, nuts and shortening. Beat until smooth and bake 25 minutes in fairly hot oven.—Mrs. Carl Siel.

WHOLE WHEAT MUFFINS

1 1/2 cups whole wheat flour	4 teaspoons baking powder
1/2 cup white flour	1 egg
1 tablespoon sugar	1 cup milk
3/4 teaspoon salt	1/4 cup melted butter

Method—Sift and measure flour, sift flour and other dry ingredients, beat egg slightly, add milk and melted butter, combine dry and liquid ingredients quickly. Fill muffin tins 1/2 to 2/3 full, bake 20 minutes. Makes 1 dozen muffins. Raisins or dates may be added.—Mrs. D. M. Erritt.

PANCAKES

1 cup sweet milk	4 teaspoon baking powder
1 cup buttermilk	1 teaspoon butter
2 cups flour	1 teaspoon shortening
1 teaspoon soda (level)	2 eggs, beaten until light

—Mrs. Chas. Decker.

B. A. ISENBERG, M. D.

Eyes Tested — Glasses Fitted

Call for Appointment

Office Phone 59

Res. Phone 83

Lohrville, Iowa

BRAN PANCAKES

4 tablespoons shortening	1 1/2 cups white flour
1/4 cup sugar	3 teaspoons baking powder
1 egg	1/2 teaspoon salt
3/4 cup all bran or	2 cups milk
1 cup whole wheat flour	

Method—Combine shortening, sugar and egg, beating thoroughly. Add bran and 1/2 of milk, allow to stand without stirring so bran will absorb moisture. Stir in flour to which baking powder and salt have been added, and add remainder of milk.

Miriam Farnham-Langdale, Miami, Florida.

CORN PANCAKES

3 cups buttermilk	2 1/2 cups corn meal
3 teaspoons soda (level)	1/2 cup white flour
1 1/2 teaspoons salt	1 tablespoon sugar
2 eggs	

Method—Mix soda and sour milk, add salt, sugar and beat in eggs. Add corn meal and flour. Put in pan and fry.

Mrs. Fred Severns.

ROLLS

1/2 cup shortening	3 eggs, well beaten
1 cup lukewarm milk	1 teaspoon salt
1 cake compressed yeast	1 1/2 cups cake flour
(softened in a little of the	2 1/2 cups bread flour
warm milk)	

Method—Mix in order given. Allow to stand 3 hours in a warm place. Divide the dough in half. Roll each 1/4 inch thick, round like pie crust. Brush with butter. Cut like a pie in 16 sections. Begin at the large end and roll up. Place in buttered pan. Let stand until double in size. Bake in moderate oven 15 minutes.—Geneva Wiles-Erickson, Des Moines, Iowa.

SCANDIA BAKE SHOP

Fort Dodge, Iowa

Fine Pastries — Bread

Cookies and Cake

POTATO PANCAKES

2 cups grated potato 1 tablespoon flour
 2 eggs Few grains salt
 1/2 teaspoon salt

Method—The potato should be peeled and kept in cold water over night, drained and grated in the morning. Beat the eggs separately; mix all the ingredients, brown in thin cakes in butter. In winter serve with meat, in summer serve with tomato or brown sauce.—Mr. W. C. Gatz, Webster City, Iowa.

EVERLASTING ROLLS

1 cake Fleishman's yeast 1/2 cup sugar
 1/2 cup warm water 1/2 cup fat
 1/2 teaspoon sugar 1 1/2 teaspoon salt and flour
 2 cups warm water as needed

Method—Add yeast to 1/2 cup warm water, add 1/2 teaspoon sugar. Let stand. Cream fat and sugar, salt, water, add yeast mixture. Stir in enough flour to knead on board. Let stand in a greased bowl. Let double its size, make into rolls and use what dough you need, put rest in ice box or cold place (cover). When ready to use put into pans and let raise, or bake all at once.

Mrs. Owen Conley.

LIGHT ROLLS

1 cup milk Salt
 2 tablespoons lard 1 cake compressed yeast
 2 tablespoons sugar 4 cups flour

Method—Scald milk, remove from stove and add lard, sugar and salt. Stir, and when luke warm add yeast. Stir until dissolved. Add flour, stirring. Let raise till double, or about 1 hour. Roll and cut and put butter on. Put in pans and let raise 1 hour. Bake in quite hot oven.

Tillie Smith-Farnham, Laramie, Wyoming.

SWANSON GREENHOUSE

Gowrie, Iowa

"SAY IT WITH FLOWERS"

Phone 70

BUTTER HORN ROLLS

1 cake compressed yeast 1/4 cup sugar
 1 1/4 teaspoons salt 2 eggs (beaten)
 4 or 4 1/2 cups flour 1 cup milk (scalded, and
 1/2 cup shortening (melted) cooled to luke warm)

Method—Soften yeast in luke warm milk. Let stand 5 minutes. Add salt, sugar, shortening and eggs. Add flour a little at a time, stir until dough is stiff enough to knead lightly on floured board. Place in greased bowl, cover, let rise until double in bulk, knead again lightly, let rise again, divide the dough into 3 equal balls. Roll each out in a circle like pie crust. Cut each into 6 pieces like a pie, butter lightly, roll from outside of circle in. Place these in a greased pan or baking sheet. Let rise until triple in bulk. Bake 10 to 12 minutes in 450 degree oven. Makes 18 rolls.—Vera Grove-Blue, Vincent, Iowa.

DENVER ROLLS

4 cups scalded and cooled milk 3 teaspoons salt
 1 cup shortening 1 teaspoon soda
 1 cup mashed potatoes 2 teaspoons baking powder
 1 cup sugar Flour
 1 yeast cake

Method—Make sponge by adding three cups flour. Let rise. Add flour to knead so it will not stick to the hands, about five cups. Let rise again, punch down. Cover and store in refrigerator. Roll 1/2 inch thick, cut with scalloped edge cookie cutter. Brush with melted butter. Cover with cloth and let stand in warm place until light. Bake 12 minutes at 400 degrees. One minute before taking from oven, brush with sugar, moistened with water.

Mrs. Marvin Williams.

D. MILLEGAN & CO.

Farnhamville, Iowa

GRAIN and COAL

J. V. Cornish, Mgr.

WAFFLES

2 cups sweet milk 2 teaspoons baking powder
 3 cups flour (sifted) 1/4 cup melted butter
 3 eggs

Method—Beat egg yolks until thick, add milk, then flour in which baking powder has been sifted. Beat thoroughly, add melted butter and lastly fold in whites of beaten eggs.

Mrs. Carl Anderson.

CORN MEAL MUSH

1 cup corn meal 1 teaspoon salt
 1 cup cold water 3 cups boiling water

Method—Mix meal, salt and cold water and add boiling water. Cook on direct heat, stirring constantly or cook in double boiler.—Emma Cain-Russell, Arvin, California.

AN AUCTION EVERY TUESDAY

— at —

LAKE CITY SALE PAVILION

WE GIVE Your Consignments, whether large or small, our personal attention.

We have plenty of buyers at all times.

We will call on all patrons and give you reliable information on livestock to be sold here.

YOU CAN have us send out a truck for your stock on Sale Day and mail your check the day following.

Buyers can find a good selection of stock here any week.

We Sell By Weight or Head

Spenla & Goins, Aucts.

H. C. Fuller, Mgr.

"Some ha'e meat but canna' eat,
 And some wod eat that want it;
 But we ha'e meat and we can eat,
 And sae the Lord be thankit."

MEATS - DUMPLINGS - NOODLES**BACON RINGS (Serves 6)**

6 eggs 1/4 teaspoon salt
 6 slices bacon 1/4 teaspoon pepper
 1 teaspoon butter

Method—Line muffin pan with slices of bacon which have been slightly pan broiled. Break into the center of each an egg. Season with butter, salt and pepper. Place in a moderate oven and bake until eggs are set. Serve hot. Garnish with parsley if desired.—Mrs. Gerald Onnen.

BEEF ROLL

2 cups chopped cooked meat 1 cup milk or broth
 1 teaspoon salt 1/2 medium onion
 1 tablespoon chopped parsley 1 tablespoon chopped celery tips
 1/4 cup flour 2 tablespoons fat

Mix milk or broth, flour and fat, and boil to thick sauce. Mix other ingredients and then mix with sauce. Spread on biscuit dough 1/2 inch thick and bake to a golden brown.

Fern Ault-Jackson, McAllen, Texas.

TO CAN PORK OR CHICKEN

1 gallon water 1 cup sugar, white
 2 cups salt Boil and cool

Method—Into each quart jar put 1 cup of the brine. Now fill with pieces of pork or chicken. Seal. Boil from 45 to 60 minutes. To use drain off juice and flour the pieces and fry the same as fresh meat.—Mrs. D. A. Ault.

STAR THEATER

Gowrie, Iowa

It is our endeavor to give you
 the best in picture entertainment.

BAKED CHICKEN

Dress chicken as for frying, salt and flour each piece, brown in hot fat. Arrange pieces in baking dish. Wash $1\frac{1}{2}$ cups rice, put over chicken and cover with sweet milk, salt, pepper to taste. Cover dish and place in oven, then uncover and bake 50 minutes, or until chicken is tender and rice is done. Rice will be flaky and slightly brown in color. A few lumps of butter may be added.—Margaret Schneider.

ESCALLOPED CHICKEN

1 quart coarsely cubed	in $\frac{1}{2}$ inch squares
stewed chicken	$\frac{3}{4}$ cup butter, melted
Gravy—	$1\frac{1}{4}$ teaspoons powdered sage
1 quart broth free from fat	$\frac{1}{4}$ cup stock
4 tablespoons flour	$\frac{3}{4}$ teaspoon salt
4 tablespoons chicken fat	2 tablespoons finely chopped onion
Dressing—	
$1\frac{1}{2}$ quarts stale bread cut	Mix lightly with a fork

Method—Put chicken in a flat pan or casserole. Cover with dry dressing. Pour gravy made of broth evenly over the top of dressing. Bake in oven until dressing is lightly browned. Serves 12.—Mrs. Allen Satterberg.

FRIED CHICKEN

Chicken	Flour
Salt	Fat
Pepper	

Method—Wash and cut up the chicken. Sprinkle with salt and keep in cool place for several hours. Then pepper each piece lightly and roll in flour. Have the skillet half full of hot fat. Put on the chicken, cook for a few minutes over a hot fire, then cover skillet and cook slowly until tender, turning the chicken, when a golden brown, to the other side. It is also nice to put a little water in the pan when chicken is done and put in the oven to steam.—Laura Ewing.

GRAY & GRAY**ATTORNEYS AT LAW**

Rockwell City, Iowa

General Practice and
Settlement of Estates**MARYLAND CHICKEN**

1 egg	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ teaspoon sugar

Method—Sift dry ingredients, add to beaten egg and milk. Dip stewed chicken in batter and fry in deep fat.
Mrs. Bert Peterson.

MOCK CHICKEN

1 can tuna fish	1 tablespoon lemon juice
1 package potato chips,	1 can cream of mushroom soup
(crunched)	1 cup white sauce (med. thick)

Method—Mix altogether, put in oblong baking pan and bake for 30 minutes.—Irene Carlson-Fox, Twin Falls, Idaho.

CHICKEN LEGS

2 lbs. ground veal	and grated onion
--------------------	------------------

Season with salt, pepper,

Method—Shape into drum sticks, with a wooden skewer through center. Roll each drumstick in beaten egg, then fine dry bread crumbs. Brown on both sides, cover and cook slowly.—Joe Brundage-Leffingwell, Brighton, Colorado.

CHICKEN PIE

$2\frac{1}{2}$ cups flour (scant)	2 tablespoons shortening
2 teaspoons baking powder	1 cup sweet milk
1 egg	1 teaspoon salt

Method—Make thick batter. Cook chicken slowly until well done. Remove bones. Place chicken in casserole or pan, thicken liquid, adding water to make desired amount, pour some over chicken, reserving the balance for later. Drop batter by spoonful on top of chicken and bake until crust is done.

Nelly Frotscher-Johnson, Rinard, Iowa

Manufacturers of
Jefferson Quality Ice Cream

All Flavors

Sold in Farnhamville by
SILVER GRILL CAFE

CHICKEN AND RICE CURRY

Cook $1\frac{1}{2}$ cups of rice in 3 quarts of salted water. Drain. Fry one finely cut onion in 2 tablespoons of butter. Put rice in baking dish and make a well in it. Fill with 1 quart of boneless chicken, add onion. $\frac{1}{2}$ teaspoon curry powder. Salt and pepper to taste. Cover top with a layer of rice and a few slices of tomato. Bake 45 minutes. Serve hot.—Mrs. Wm. Seil.

PRIZE CHICKEN SOUFFLE

3 tablespoons flour	2 cups cooked chicken,
2 cups scalded milk	(finely chopped)
2 tablespoons fat	Yolks of 3 eggs, well beaten
3 teaspoons salt	1 tablespoon parsley, chopped
$\frac{1}{4}$ teaspoon pepper	3 egg whites beaten stiff
$\frac{1}{2}$ cup stale bread crumbs	

Method—Make a sauce of first five ingredients. Add bread crumbs and cook two minutes. Remove from fire, add chicken, egg yolks and parsley, then fold in whites of eggs. Turn into a buttered dish and bake in a moderate oven until firm. Boiled ham or beef may be used instead of chicken.—Mrs. John Nahnsen.

BEST QUALITY BABY CHICKS

from

High Quality Bloodtested Flocks

Let Us Help You Solve Your Chick Problems.

PETERSEN HATCHERY

(Located at Creamery)

SOMERS - IOWA

CHICKEN, SOUTHERN STYLE (Fried)

Cut chicken for serving. Season. Dip in batter and fry in hot fat until nicely browned on both sides. Cover tightly and keep flame low for at least 1 hour or until chicken is tender.

Batter for Above

1 $\frac{1}{3}$ cups flour	1 egg
$\frac{1}{4}$ teaspoon salt	$\frac{2}{3}$ cup milk
2 teaspoons baking powder	

Method—The batter should be just thin enough to coat the chicken. If too thin add more flour, too thick add more milk.—Laura Ewing.

INDIAN CHOPS

1 teaspoon dry mustard	1 teaspoon catsup
$\frac{3}{4}$ teaspoon salt	1 teaspoon steak sauce

For every two pork chops use:

Method—Make paste of this and spread on chops. Arrange in shallow pan and add small amount of water and bake until done.—Mrs. Gus Beeler, Lanesboro, Iowa.

HAM LOAF (Serving Twelve)

2 lbs. uncooked ham	3 eggs
1 lb. round steak	$\frac{1}{4}$ cup chopped green pepper
1 lb. veal steak or	2 teaspoons minced onion
lean pork steak	1 teaspoon salt
3 cups soft bread crumbs	2 cups milk

Method—Fill two loaf cake pans and bake in oven about 300 degrees for 1 hour and 20 minutes. Serve hot or cold.

Mrs. C. H. Worsley.

S. A. FRICK

ATTORNEY AT LAW

Rockwell City, Iowa

Office Phone 20

Res. Phone 140

HAM LOAF

1 lb. fresh ham (ground)	1 onion
1 lb. pork (ground)	1 pepper
1 cup bread crumbs	1 cup milk
1 or 2 eggs	

Method—Mix meat, bread crumbs and seasoning. Add liquids. Put in greased loaf pan. Bake 1 hour in slow oven.—Mrs. Arah Collan.

HAM LOAF

1 lb. lean pork	2 eggs
1 lb. cured ham	1 cup milk
1/2 lb. lean beef all ground together	1 cup cracker crumbs or Post Toasties

Method—Pepper, but no salt. Beat eggs well, add milk and cracker crumbs rolled fine. Pepper and mix well with meat mixture. Shape into loaf and cover with sauce.

Sauce

1/2 cup brown sugar	1/4 cup water
1/4 cup vinegar	1 teaspoon dry mustard

Heat until well dissolved. Pour over meat loaf and bake in slow oven 325 degrees for 2 1/2 hours, basting occasionally.

Mrs. Chas. Faye-Beacham, Anadarko, Okla.

SAUCE FOR HAM LOAF

1/2 cup brown sugar	1 teaspoon mustard
1 tablespoon flour	

Moisten with vinegar to make a paste and brush over ham loaf. This makes an added flavor to the loaf.

Mrs. James Connors, Princeton, Illinois.

GUSTOFSON CLOTHING CO.

Gowrie, Iowa

Curlee Clothes — Portis Hats
Shirtecraft Shirts — Friedman-Shelby Shoes
Everyone Appreciates Quality

Phone 96

OYSTER CASSEROLE

1 package thin egg noodles	Small amount grated cheese
1 pint oysters	Salt, pepper
1 can cream of mushroom soup	Butter

Method—Cook noodles in boiling salted water 15 minutes. Grease casserole with butter; make one layer of noodles and then oysters. Sprinkle with seasoning and butter. Then another layer of same. Add layer of noodles at the top, then pour over the mushroom soup. Milk may be added if soup doesn't cover. Top with the cheese and bake in moderate oven about 15 or 20 minutes.—Mrs. Glenn D. Carlson, Dallas, Texas.

OYSTER DRESSING

4 cups dry bread crumbs (soaked in cold water)	1/2 teaspoon powder sage
3 eggs (beaten)	1/2 teaspoon salt
1 pint oysters	Pepper to taste
1 tablespoon butter	1 onion cut fine

Method—Mix all together. Don't make it too soft. It is good baked with fowl, or in any kind of meat.—Jennie Charles-Coon.

OYSTER PATTIES

1 pint oysters	1 level teaspoon salt
2 eggs, beaten	Dash of pepper
1 cup cracker crumbs	

Method—Drop by spoonfuls in 2 tablespoons lard melted in hot skillet. If mixture is too thin add more crumbs. Brown on both sides. Serve at once.—Mrs. Ted Heath.

COOKED OYSTER SALAD

1 small can cove oysters	1/2 cup sweet milk or cream
1/2 cup oyster liquid	1/2 cup vinegar
1/2 cup butter	2 eggs, well beaten

Method—Mix all together except the oysters, cook until it thickens. Add oysters and 2 cups cracker crumbs. Cook until oysters are tender.—Mrs. D. A. Ault.

X-Ray Service

Block Anaesthesia

DR. KEITH L. COLLIS

DENTIST

Lohrville, Iowa

LIVER LOAF

1½ lbs. liver
Salt, pepper
1 cup cracker or bread crumbs

2 eggs
¾ cup milk
Onion, bacon

Method—Drop the liver in boiling water a few minutes. Put through food chopper with onion, and a couple slices of bacon. Mix. Place in greased pan and bake 1 hour in slow oven.

Mrs. Murdo Leitch, Fort Dodge, Iowa.

MEAT BALLS

2 lbs. ground beef
1 lb. ground pork
1 cup milk
2 eggs
1 cup bread crumbs

1 teaspoon salt
1 medium onion
2 tablespoons butter
½ teaspoon pepper

Method—Brown onion in butter, mix with meat and other ingredients. Form in little balls and brown well. Then add ½ cup of boiling water and simmer one hour.—Mrs. Bruce Hittle.

TOMATO MEAT BALLS

½ lb. hamburger
½ lb. sausage
1 egg
½ cup water

1 small onion (chopped)
2 tablespoons flour
1 cup cooked rice
1 pint tomatoes

Method—Mix ingredients as called for except tomatoes. Form balls, dip in flour, fry in deep fat until brown. Place in roaster and pour tomatoes over meat balls. Bake in moderate oven for 40 minutes.—Mrs. E. M. Skinner.

MEAT LOAF

1 lb. ground beef
2 eggs
1/3 lb. ground pork
1 cup milk

Corn flakes enough to make into loaf
Onion, salt and pepper to season

Form into a loaf and bake 1 hour, or until inserted knife comes clean.—Helen Kilmer.

TOMATO AND BEEF LOAF

2 lbs. ground beef
1 lb. ground pork
1 pint canned tomatoes,
(No. 2 can)
½ cup finely chopped onion
4 teaspoons salt

¾ teaspoon pepper
1½ cups fine cracker crumbs
or oatmeal
2 eggs
½ cup milk

Method—Mix all ingredients except eggs and milk thoroughly. Add eggs. Form into a roll in medium roaster, well greased. Pour milk over top of loaf. Bake 3 hours (350 degrees.)

Mrs. W. A. Clutter.

BAKED MEAT LOAF

3 lbs. ground beef and pork
2 teaspoons salt
1 teaspoon pepper
1 grated carrot

1 onion chopped fine
1 cup bread crumbs
2 eggs
½ cup milk

Method—Mix together ground meat, salt, pepper, carrot and bread crumbs. Beat eggs, mix with milk. Add to meat mixture. Form into loaf. Place in uncovered pan. Bake

Mrs. H. W. Wilson.

SUNDAY MEAT LOAF

1 lb. hamburger
1 can cream style corn
½ cup milk

1 lb. sausage
2 eggs

Method—Crushed crackers enough to hold shape. Salt and pepper to taste. Mix ingredients and bake in buttered loaf or tube pan. When ready to serve turn out on platter and serve with catsup. Serves six.—Mrs. G. F. Scharff.

MEXICAN MEAT BALLS

Heat to boiling point one quart tomato juice that has been seasoned with salt and pepper and chili pepper. Drop into this meat balls:

1¼ lbs. of hamburger
¼ lb. of pork sausage

Mix with chopped onion, celery and parsley and cracker crumbs. Form into balls size of walnuts.—Mrs. Jean Royer.

PAPOOSES

Take one good sized slice of ham. In it place some spaghetti (that has been boiled,) with white sauce and grated cheese. Roll together and fasten with toothpick. Place in baking dish or pan and pour over this milk. Bake in oven about 1½ hours. When done place a ripe olive where toothpick was placed and serve.

Mustard or horse radish may be added if desired. This makes one serving. Very good for a luncheon.

Hazel Anderson, Los Angeles, California.

Get More Eggs

FEED HOWARD'S SUPER YEAST FEED
and other Products for Poultry

HOWARD-IOWA PRODUCTS CO.

Jefferson, Iowa

BREADED PORK CHOPS

6 chops
 3/4 cup crumbs
 1 teaspoon salt
 1/8 teaspoon pepper

1 egg
 1/4 cup milk
 1/4 cup boiling water

Method—Add salt and pepper to fine bread or crackers. Beat egg, add milk, dip chops in them, then crumbs, brown in frying pan. Put in baking dish and 1/4 cup boiling water. Preheat (400 degrees) 1 1/2 hours.—Frances Wyatt.

STUFFED PORK CHOPS

Buy double chops. Make a slit between the two chops and stuff with dressing. Fry until brown, place in roaster, add a small amount of water and place in oven until chops are tender. (About 1 1/2 hours.)—Mrs. G. W. Frost, Lake City, Iowa.

BAKED SALMON

3 hard cooked eggs
 1 can salmon

1 cup cheese
 3 tablespoons cream

Method—Into buttered baking dish slice eggs, add flaked salmon and cover with grated cheese. Do not mix. Just before baking pour cream over and season. Bake in moderate oven 20 to 30 minutes.—Mrs. Sandy Rushton.

SALMON LOAF AND SAUCE

1 large can salmon
 1 cup bread crumbs
 Salt
 Pepper
 1 egg
 1 tablespoon flour
 1/2 teaspoon baking powder
 1/4 cup milk
 1 tablespoon lemon juice or vinegar

Sauce—
 3/4 cup milk
 1 tablespoon flour
 Mix smooth and cook.
 Remove from fire and add
 1/4 cup catsup
 1/2 beaten egg
 Dash red pepper
 1/4 teaspoon salt
 1/2 tablespoon lemon juice

Mix well. Steam about 45 minutes.

Georgia Coats-Fowler, Somers, Iowa

ESCALLOPED TUNA FISH

1 can tuna fish
 1 large sized package

potato chips
 1 can mushroom soup

Method—Break tuna fish into small pieces. Crush potato chips. Place in alternate layers in baking dish with a layer of chips on top. Pour over this the mushroom soup and bake about 45 minutes. No other seasoning is required. A good luncheon dish.—Mrs. H. S. Batchelder, Three Forks, Montana.

ROAST TURKEY WITH OYSTER DRESSING

Clean turkey carefully. Fill with oyster dressing. Stick toothpicks horizontally through both sides of opening, trussing into shape, and lace with string around toothpicks. Sprinkle salt and around turkey and rub with butter. Dust lightly with flour and place in roaster with breast down, this keeps the breast meat from getting too dry. Put lump of butter in bottom of roaster and 1/2 cup hot water. If it gets too dry add more water later. Allow 20 minutes to each pound. Baste every hour with juice in roaster.

Oyster Dressing

Melt 1/2 cup butter in sauce pan
 Add 1 pint oysters
 2 pints bread crumbs

1 tablespoon salt, level
 1/2 teaspoon pepper
 Mix in order given

—Mrs. Clifford Carlson.

ROUND STEAK CREOLE

1 cup soft bread crumbs
 1/2 cup minced celery
 3/4 cup minced onion
 1 tablespoon parsley (minced)
 1/7 teaspoon pepper
 4 tablespoons butter, melted

1 bottom round steak,
 3/4 inch thick
 2 cups strained tomatoes
 1/2 cup minced, ground pepper
 8 medium potatoes
 1 teaspoon sage

Method—Combine crumbs, celery, 1/4 cup onion, parsley, 1/2 teaspoon pepper, salt and butter. Spread over steak (tie in roll.) Pour over tomatoes, onion, pepper and salt. Bake 3 hours. (350 degrees.) Add parboiled potatoes about 40 minutes before meal. Serves six.—Frances Wyatt.

BURKETT MOTOR CO.

S A L E S



S E R V I C E

Jefferson, Iowa

Call for a demonstration

JELLIED VEAL

2½ lbs. veal shank
½ onion

2 or 3 stalks of celery
Salt, pepper

Method—Brown meat. Cover with hot water. Simmer until meat is tender. Boil broth down to 2 cups or if necessary add enough water to make 2 cups. Strain broth. Cool meat and grind it, or cut it in small pieces. Add hard boiled eggs and pimento if desired. A little lemon juice or vinegar brings out the flavor. Season well. Put in pyrex dish, pour broth over, and chill until firm. Slice.—Geneva Wiles-Erickson, Des Moines, Iowa.

VEAL ROSETTES

1 lb. ground veal
½ lb. ground pork butts
2 eggs, beaten
¾ cup milk

1 cup crackers
1 onion
Salt
Pepper

Method—Mince and brown onion in 1 tablespoon butter. Mix all ingredients together thoroughly and shape into balls and wrap a slice of bacon around each one and fasten with a toothpick. Bake in oven slowly 1 hour. Skim off fat when it accumulates. Add a little water and baste often.—Mrs. Paul Pearson.

SUGAR CURE PORK IN BRINE (100 Lbs. Meat)

5 gallons water
Add enough coarse salt to
float an egg

2 lbs. white sugar
1 oz. red pepper
2 oz. saltpeter

Method—Boil ten minutes. Then cool and pour over meat.—Mrs. Art Baker, Lake City, Iowa.

**STEAMED DUMPLINGS
(For Chicken or Beef Stew)**

Make a biscuit dough (not rich) roll out ¼ inch thick, spread with butter. Roll up into a roll and put into a steamer and steam over boiling water 1 hour or until done. Cut in thin slices, put into vegetable dish and cover with hot gravy made from stock of stewed chicken or beef. Serve very hot.—Mrs. Florence Clutter.

LENNARSON & JOHNSON

Hardware — Furniture

Undertaking

Gowrie, Iowa

EGG NOODLES

2/3 cup egg yolks
⅛ teaspoon salt

1/3 cup cold water
1 pint sifted flour

Method—Beat eggs until thick. Add water, then flour. Separate into 2 or 3 portions, roll thin, cut fine when dry to touch.—Mrs. J. B. Purinton, Lake City, Iowa.

SPANISH NOODLES

Take 2 eggs, ½ teaspoon salt and enough flour to make a very stiff dough. Roll out very thin and allow to stand in a cool place for 3 or 4 hours. Put 1 quart can tomatoes on to cook with 1 tablespoon vegetable extract, 1 tablespoon chopped onion, salt, pepper and 1 tablespoon butter. Cook for 15 minutes, then add 2 cups boiling water and the noodles and continue to cook for 15 minutes longer.—Mrs. Dennis Vinchattle.

IRMA MAY'S BEAUTY SHOPPE

Farnhamville, Iowa

Proper hairdress is an asset
to good grooming

Phone 2-66

"The onion strong the parsnip sweet,
The yellow bean, the ruddy beet;
Yea, all the garden brings to light,
Speak it a landscape of delight."

VEGETABLES

ESCALLOPED ASPARAGUS

4 hard boiled eggs 1/2 cup grated cheese
1 1/2 cups cream 1 can asparagus or 1 bunch

—Blend cream with liquid from asparagus. Add grated cheese and eggs. Arrange in layers in baking dish and bake 30 minutes in moderate oven. Top with buttered crumbs.
Mrs. Anna Givens.

BAKED BEANS

2 pounds navy or northern beans. Boil in water with 1/2 teaspoon soda for 15 minutes. Drain and put on clear water and boil till skins break loose. Add 3/4 cup sugar, salt to season, 1/2 pint catsup and slices of smoked bacon. Put in oven and bake about 4 hours.—Mrs. Fred Frotcher.

SOUR CREAM LIMA BEANS

2 cups of lima beans 1 1/2 cups sour cream
3/4 cups brown sugar 1 teaspoon salt

Method—Soak beans over night. When they have cooked until they are beginning to get soft pour off water, if there is very much. Put beans in baking dish, add brown sugar and cream and bake in oven until done and nicely browned.
Darlene Luhman, Lohrville, Iowa.

CANNED BEETS

1 pint water 1/2 cup sugar
1/2 cup vinegar 1 tablespoon salt

Take young, tender beets. Cool until well done.
Method—Boil these ingredients for 10 minutes. Fill jars with beets. Put the vinegar mixture in jar, and fill jar with boiling water. Put in dark place. They will not spoil.
Mrs. W. J. Carroll.

HARVARD BEETS

1/2 cup vinegar 1 tablespoon flour in sugar
1/2 cup sugar 2 tablespoons butter, cook thick

Pour over beets, cut in small pieces. Keep warm until served.
—Mrs. Chas. Beacham.

HARVARD BEETS

Cut beets into small cubes. Mix 3/4 cup sugar and 1/2 tablespoon cornstarch; add 1/2 cup vinegar and let boil 5 minutes. Pour over beets and let stand on back of range 1/2 hour. Just before serving add 2 tablespoons butter.

Hazel Ault-Plumley, West Union, Iowa.

CORN FRITTERS

1 cup of corn if needed
1 teaspoon baking powder 1/2 cup flour
1/8 teaspoon pepper 1 egg
1/2 teaspoon salt or more

Method—Use fresh or canned corn. Mix the corn, yolk of egg, pepper, salt and flour and baking powder, then carefully add the stiffly beaten egg white. Add 3 or 4 tablespoons milk if corn is very starchy. Drop by spoonfuls into hot fat (375 degrees.) Brown on one side, turn and brown on the other. Drain on paper and serve immediately with or without syrup.

Mary Jane LangDale, Miami, Florida.

CORN CHOWDER

2 1/2 lbs. beef 1 cup whole kernel corn
Salt 1/2 green pepper
3 medium potatoes Flour
3 medium onions 1/2 cup sweet cream

Method—Cut up beef and brown slightly in suet. Add water and boil. When almost done, add salt, cubed potatoes and sliced onions. Let boil slowly until potatoes are done, but not mushy. Add corn and green pepper, cut up. Let stand at boiling point a few minutes. Thicken with a little flour, add dash of pepper, pour in sweet cream.—Jennie Sward-Ekedal, Austin, Minn.

CORN AND NOODLES

Boil noodles in salt water and blanch. Salt, pepper and butter. Place noodles in casserole, then layer of corn. Repeat until you use the amount you wish to serve.

Mrs. Bertha Green, Fontanelle, Iowa.

DE WITT GARAGE

Farnhamville, Iowa

Auto and Tractor Repairing
Mobilgas, Oil and Grease
Vesta Batteries

Phone 13

VEGETABLE MEAT CROQUETTES WITH CHEESE SAUCE

8 stalks celery	1 teaspoon salt
2 medium carrots	$\frac{1}{8}$ teaspoon pepper
1 sprig parsley	1 cup chopped or ground
1 slice onion	cooked lamb, veal, chicken,
1 whole green pepper	or beef
3 tablespoons butter	1 egg
5 tablespoons flour	Cracker crumbs
$\frac{1}{4}$ cup milk	1 tablespoon water

 $\frac{1}{2}$ lb. soft American cheese

Method—Put first 5 ingredients in food chopper saving all juice. Use $\frac{1}{2}$ ground vegetables and juices in croquettes, reserving remaining half for sauce. Melt butter in sauce pan, remove from fire, stir in flour, then milk and $\frac{1}{2}$ vegetables and juices, stirring constantly until thick. Remove from heat, add salt, pepper and ground meat. Form into croquettes, roll in cracker crumbs, dip in beaten egg and again roll in cracker crumbs. Fry in deep fat.

Cheese Sauce

Melt cheese in upper part of double boiler, combining with remaining vegetables and juices and season with salt. Serve with croquettes.—Mary Jane LangDale, Miami, Florida.

CORN CUSTARD

2 cups corn	2 tablespoons sugar
$1\frac{1}{2}$ cups milk	2 tablespoons corn starch
$\frac{1}{2}$ cup cracker crumbs	2 eggs
3 tablespoons butter	$\frac{1}{2}$ teaspoon salt

Method—Mix ingredients and put in buttered baking dish. Bake until brown. Double this for 2 cans of corn.

Mrs. J. H. Adam.

COLLICOTT'S BOOTERY

Lake City, Iowa

Footwear For The Family

Newest Styles

Highest Quality

CHEESE-CREAMED ONIONS

3 tablespoons butter	2 cups milk
3 tablespoons flour	$\frac{1}{2}$ cup grated cheese
$\frac{1}{2}$ teaspoon salt	3 cups medium onions,
$\frac{1}{4}$ teaspoon pepper	cooked whole

Method—Make sauce of the butter, flour and milk. Remove and add cheese, pour over onions and serve. If desired brown buttered bread crumbs may be sprinkled over the top.

Mrs. Stanley Reynolds, Rinard, Iowa.

ESCALLOPED PEAS

1 pint cooked peas	1 cup cream
5 or 6 slices bacon	1 cup dry bread crumbs

Method—Dice bacon and fry crisp. Butter baking dish and line with some bread crumbs, add peas and cream, drain grease from bacon, add to peas, mix, sprinkle bread crumbs on top and pour bacon fryings over it. Bake in moderate oven until brown.—Mrs. Donald Morgan.

ESCALLOPED POTATOES

Use 4 quart shallow pan or baking dish; slice potatoes $\frac{1}{8}$ inch, crisp in ice cold water, drain on clean thick cloth. Over layer of these in bottom of dish, dot thickly with butter, salt and pepper, followed by thin drift of flour. Repeat till pan is full. A quart of half milk and half cream poured over all, and set pan into oven to cook slowly till potatoes are done, and top encrusted in golden brown and richer bronze.—Mrs. H. R. Rhoades.

SWEET POTATO CUSTARD

1 pint riced sweet potatoes	$1\frac{1}{2}$ cups milk
2 tablespoons butter	Little nutmeg
$\frac{1}{2}$ cup sugar	Pinch salt
4 eggs, separated	

Method—Combine all ingredients, folding in stiffly beaten egg whites last. Pour in buttered baking dish and bake 1 hour or until set.—Mrs. P. A. Jurgensen.

HARTER PRODUCE

Cash Buyer

Cream - Eggs and Poultry

Phone 80

Farnhamville, Iowa

CANDIED SWEET POTATOES AND APPLES

- | | |
|---------------------------------------|-----------------------------------|
| 4 medium sized sweet potatoes, cooked | $\frac{3}{4}$ cup English walnuts |
| 2 large tart apples | 5 tablespoons butter |
| $\frac{3}{4}$ cup brown sugar | $\frac{1}{2}$ cup bread crumbs |

Method—Arrange alternate layers of the sliced apples and sliced sweet potatoes in a greased baking dish. Sprinkle each layer with sugar and walnuts and dot with the butter. Cover and bake in a moderate oven (375 degrees) until apples are soft. Remove cover, sprinkle with bread crumbs and bake until crumbs are brown.—Mrs. Elmer Green.

SWEET POTATO CROQUETTES

- | | |
|-----------------------------|-------------------------|
| 4 large sweet potatoes | $\frac{1}{4}$ cup sugar |
| 1 tablespoon butter | 1 egg |
| 3 tablespoons cream | 1 cup almond meats |
| $\frac{1}{2}$ teaspoon salt | |

Method—Boil potatoes in water, drain and mash. Beat until creamy and add butter, cream, salt and sugar. Beat egg separately and add yolk, then white beaten stiff. Add almond meats and mold into balls. Dip in egg (beaten) and roll in cracker crumbs. Fry in deep fat until golden brown.

Phoebe Haynes-Field, Paton, Iowa.

SWEET POTATO PUFFS

- | | |
|-------------------------------|--------------------------------------|
| 2 cups mashed sweet potatoes | 8 marshmallows |
| 1 egg, beaten | $\frac{1}{2}$ cup crushed cornflakes |
| $\frac{1}{2}$ teaspoon salt | or cracker crumbs |
| $\frac{1}{8}$ teaspoon pepper | |

Method—Add seasoning and beaten egg to potatoes. (If dry add milk,) form into 8 balls, with a marshmallow inside each. Roll in flakes or crumbs and fry in deep fat.—Mrs. Clyde Mummert.

TEXAS RICE

- | | |
|---------------------------------|------------------------------|
| $1\frac{1}{2}$ cups cooked rice | 2 teaspoon onion (chopped) |
| 3 tablespoons butter | 1 teaspoon parsley (chopped) |
| 3 tablespoons flour | 1 cup grated cheese |
| $1\frac{1}{2}$ cups milk | 20 sliced stuffed olives |
| 1 teaspoon salt | |

Method—Make cream sauce of milk, flour and butter, add olives and combine the rest of the ingredients with cream sauce. Put in casserole and bake 20 minutes.

Gem Beacham-Merriman, Corpus Christi, Texas.

SAUER KRAUT

Shred cabbage fine, pack in fruit jars, using 1 tablespoon salt to quart. Fill jar partly full, add a little salt, until juice comes to top continue until jar is full to the neck. Fill jar full with boiling water. Seal. Set in warm dry place, caps need not be tightened.—Mrs. Wayne Babcock.

"Romance can't thrive on burnt chops and watery potatoes."

ONE DISH MEALS**BAKED ONE DISH MEAL**

- | | |
|-----------------|----------------|
| 6 slices bacon | Sliced carrots |
| 1 lb. hamburger | Can of peas |
| 1 onion | Potatoes |

Method—Place bacon, cut in pieces, in bottom of baking dish over this put the hamburger, seasoned. Slice onion over meat, then a layer of sliced carrots, can of peas, (drained,) then a layer of sliced raw potatoes. Sprinkle a little flour and salt between each layer. Cover with water and bake until carrots and potatoes are tender, about $1\frac{1}{2}$ hours.—Mrs. LeRoy Dohrman.

BEEFSTEAK PIE

- | | |
|-------------------------------|------------------------------|
| 2 lbs. chuck steak | 2 cups cooked potatoes |
| 1 teaspoon salt | 1 cup cooked celery, |
| $\frac{1}{4}$ teaspoon pepper | (cut in pieces) |
| 2 tablespoons flour | 6 cooked medium sized onions |
| 3 tablespoons cold water | 2 tablespoons butter |
| 1 cup cooked carrots (cubed) | |

Method—Wipe meat with clean damp cloth, cut in 1 inch cubes and sprinkle with salt and pepper. Cover meat with boiling water and simmer for 1 hour, or until meat is tender. Put meat in baking dish. Thicken stock with the flour, mixed to a paste with the water. Add vegetables. Pour gravy over it. Add more seasoning if necessary. Cover top with plain pastry. Bake in quick oven 10 minutes, reduce heat, bake 20 to 25 minutes.

Madge Nolte, Marshalltown, Iowa.

STANDARD SERVICE

Standard Oil Products

C. H. WORSLEY

Farnhamville, Iowa

CREAMED BEEF ON TOAST

1/2 lb. diced beef
2 cups medium white sauce

White Sauce—
1 tablespoon lard
2 tablespoons flour
1/4 teaspoon salt
Pepper
1 cup milk

Method—Pour boiling water over diced beef to remove some of salt. Melt lard, add flour, salt and pepper and mix well. Add milk slowly and bring to boiling point, stirring constantly to avoid lumping. Place over hot water until ready to use. Add the beef and stir. Serve on slices of toast or toast cut in pieces.

Madge Nolte, Marshalltown, Iowa.

**BROWNE D CABBAGE
(One Dish Meal)**

1 large head cabbage
About 10 large potatoes

1 or 1 1/2 lbs. fresh side pork

Method—Cut up cabbage in large roaster. Place peeled, halved potatoes on cabbage with side pork cut in strips. Add 1 cup water and salt and pepper. Roast in oven or on top of stove and let brown or until potatoes are done, about 2 hours. Serves 6.—Mrs. G. F. Scharff.

CHILI CON CARNE

1 lb. hamburger
1 tablespoon butter
4 tablespoons diced onion
1 small can of kidney beans

1 small can of pork and beans
1 quart tomatoes
Salt, pepper
Chili powder

Method—Heat butter in frying pan, add onion and fry to a light brown. Then add hamburger and cook until well done. Add other ingredients and cook until flavor is well blended. Thin with boiling water until desired consistency.

Mrs. Clell Early, Truesdale, Iowa.

The Briardale Store

Buy the Best for Less at

A. B. CARLSON'S

Farnhamville, Iowa

CABBAGE MEAT ROLLS

1/2 lb. veal
1/2 lb. pork
1/2 lb. beef
1/2 cup rice
Salt, pepper
Dash paprika

Pinch sugar
Cabbage
Sauerkraut
1 onion
Kernel of garlic

Method—Grind veal, pork and beef together. Add rice, salt, pepper and paprika, sugar. Have ready a kettle of boiling water, place large leaves of cabbage, one at a time, to soften a little. Roll a piece of meat mixture into each cabbage leaf and tie with thread. Put 1/2 can sauerkraut in large granite kettle. Lay rolls of cabbage and meat on top of kraut and put the other 1/2 can of kraut over these, cover with water. Add 1 onion to kraut. Put on medium fire and boil 1 1/2 hours. Put kernel of garlic around pan before you add kraut if so desired.—Lydia Sward-Weiss, Chicago, Illinois.

CHOP SUEY

1 lb. lean pork
2 cups chopped onion
1 green pepper, chopped
2 cups chopped celery
2 cups pork broth
1 teaspoon corn starch

1 tablespoon water
2 tablespoons butter
1 1/2 teaspoons salt
4 tablespoons soy sauce
2 cups sliced Brazil nuts

Method—Cover the meat with salted boiling water and cook until tender. Shred the meat and brown in 1 tablespoon fat. Remove the meat from the skillet. Add the onion, green pepper, and celery and saute for 3 minutes, stirring constantly. Return the meat to the skillet, add the broth and thicken with the cornstarch which has been mixed to a smooth paste with the water. Add the butter, salt, sauce and Brazil nuts. Heat thoroughly and serve with fried noodles, rice, lettuce salad, gingered pears and cheese straws. Serves 4 to 6.—Marie Wright-Bolduc, Fort Collins, Colo.

CHARLES A. BROWN

The Plymouth Clothier

Fort Dodge, Iowa

Good Clothes for Men and Boys

CHOP SUEY

1½ lbs. veal and pork, cubed 1 bunch celery
 1 onion 1 can Chinese vegetables
 3 tablespoons chop suey sauce 1 tablespoon flour

Method—Brown meat and onion in fat, add sauce and a small amount of water and simmer until meat is tender. Cut up the celery, add to meat and boil 15 minutes. Add the Chinese vegetables and thicken all with the flour. Serve with rice or Chinese noodles.—Frances Beacham-Shaw, St. Petersburg, Fla.

LIMA BEAN DISH

3 cups lima beans (cooked) 1 cup tomato juice or soup
 1 lb. bulk sausage

Method—Make sausage into cakes, brown and partly fry. Add to beans, pour tomatoes over top. Bake at 350 degrees.—Mrs. Arch Clutter.

MEXICAN CHOP SUEY

1 lb. beef, cut in cubes 1 bunch of celery
 1 can of tomatoes 1 can of red kidney beans
 1 large onion, or 2 med. ones 1 teaspoon salt
 1 teaspoon black pepper ¼ teaspoon red pepper

Method—Brown meat in skillet, add celery and onions (cut up) also tomatoes and seasoning. Cook slowly 20 to 30 minutes. Drain liquid off of the beans, and add to mixture. Cook 2 or 3 minutes. Serve with boiled rice or mashed potatoes. Is a good hot dish on a cold night.—Mrs. Ira Beal.

DEEP SEA DELIGHT

1 can of tuna fish 1 pimento (chopped fine)
 ¼ green pepper (par boiled) 1 small can of peas or
 4 oz. package of noodles green asparagus

Method—Boil noodles in salt water. Then add other ingredients and mix with white sauce. American cheese may be added to white sauce. Then bake in moderate oven for a few minutes.—Muriel Keller-Carothers, Roswell, New Mexico.

DINNER CASSEROLE

1 lb. hamburger steak 4 large potatoes,
 1 cup tomato juice peeled and sliced thin
 2 onions, peeled and Salt
 sliced thin Pepper

Method—Butter the casserole and put in a layer of steak, then a layer of potatoes, then onions, then tomato juice. Repeat until all ingredients are used. Bake 1 hour in slow oven (300 degrees.)—Mrs. Don Ewing.

NOODLE GOULASH

1 package medium noodles 1 tablespoon prepared
 mustard
 1 tablespoon butter 1 teaspoon worcestershire
 1 medium sized onion sauce
 ½ lb. mushrooms (optional) 1 teaspoon salt
 1 lb. chopped round steak Pepper
 1 can (No. 3 tomatoes) 2 tablespoons diced cheese
 Milk

Method—Cook noodles in salted water. Put butter, chopped onion and mushrooms in deep skillet, cook until tender. Add meat and mix well. Cook until meat begins to brown, add seasoning, tomatoes and cheese. Drain noodles and add to meat mixture. Pour over milk to half cover it. Let simmer 15 minutes or longer. Serves 6 to 8. Bertha Byer-Farnham, Cherokee, Iowa.

PEANUT BUTTER HAM

1 cup boiled ham scraps ½ cup buttered crumbs
 1 cup diced potatoes 2 teaspoons peanut butter
 ¼ cup celery 1 tablespoon flour
 ½ teaspoon salt 1 tablespoon butter
 ⅛ teaspoon pepper 1 cup milk

Method—Place vegetables and ham in layers in buttered baking dish. Make sauce of butter and flour melted together, add milk, cool till thick and smooth, add peanut butter and mix well. Pour over vegetables and cover with crumbs. Bake 30 minutes in moderate oven.—Bertha Frotscher-McKinley, Havre, Montana.

MACARONI LOAF

1 cup macaroni cooked in 1 cup bread crumbs
 salted water and drained Salt, pepper
 1 cup milk 2 tablespoons butter
 3 egg yolks and whites 1 cup grated cheese

Method—Mix milk and egg yolks. Soak bread crumbs in this liquid, add seasoning. Melt butter in large loaf pan. Spread macaroni in this evenly. Add milk, egg and crumb mixture. Sprinkle grated cheese over this. Beat egg whites, mix in very lightly. Bake in moderate oven 45 minutes. Let stand few minutes before serving. This makes 8 good servings. Either creamed chicken, creamed salmon, creamed tuna or creamed chipped beef are good served as a dressing over this. Creamed tuna or chicken with a few mushrooms makes quite a de-lux dish. A touch of parsley may be added.—Mrs. Bruce Hittle.

HARVEY'S DRUG STORE

Prescription Druggist

Farnhamville, Iowa

HOGAN STEW

1 slice round steak
1 box macaroni
1 large onion

1 pint strained tomato
1 large green pepper
6 large sliced raw potatoes

Method—Pound steak thoroughly without flour. Cook macaroni. Cut steak in cubes and put in greased pan and season with salt, pepper and celery salt. Add macaroni and bits of butter, then sliced green pepper, onion, potatoes and pour tomatoes over all. Bake in slow oven, baste frequently with hot water. Bake 1 hour.—Grace Worsley-Stubbs, Callender, Iowa.

HUNTER'S DINNER

1½ lbs. fresh pork cut in
inch squares
Bunch celery
1 onion
1½ tablespoons fat

1 No. 2 can baby lima beans
1 can mushrooms or carrots
¼ lb. noodles
Salt

Method—Cook onion brown in fat. Cook meat, celery and onion until meat is done. Add lima beans, mushrooms, noodles (cooked and blanched) and salt. Bake one hour.

Mrs. Mabelle Erritt.

LIMA BEANS LOUISIANA

Parboil ½ lb. little pork sausages for 5 minutes. Combine 2 cups cooked dry lima beans, 2 tablespoons chopped onion, 1 teaspoon sugar, ¼ teaspoon mace, 1 teaspoon salt, ¼ teaspoon poultry seasoning. Place in an oiled baking dish, placing sausages on top; pour 1 cup milk over limas and scatter bits of butter and shredded green peppers over top. Bake in a moderate oven 25 minutes.—Mrs. J. W. Hartinger, Des Moines, Iowa.

NOODLE RING

¼ cup melted butter
3 eggs, beaten, separately

3 cups cooked noodles

Method—Butter freshly cooked noodles; add beaten egg yolks, then beaten whites; pour in ring mold, set in pan of water. Bake 350 degrees for 20 minutes or until knife comes out clean. Unmold, fill center with any creamed vegetables, meats, fish or pleasing combination. Buttered peas and carrots with baked ham cubes are good.

Mrs. M. C. Farnham.

BERNARD L. WILLIS

ATTORNEY AT LAW

Lake City, Iowa

ONE DISH MEAL

1 lb. ground beef
1½ cups celery, cut in pieces
1 cup water
1 teaspoon onion, cut fine

2 teaspoons butter
Salt and pepper to taste
½ cup rice
1 cup tomatoes or tomato soup

Method—Mix all together. Bake from 2½ to 3 hours.
Mrs. Anna Givens.

MEAT AND VEGETABLE PIE

Biscuit Dough—
3 cups flour
3 teaspoons baking powder

6 tablespoons shortening
¾ teaspoon salt
1 cup milk

Dough—Sift together flour, baking powder and salt. Cut in shortening. Add milk to make soft dough, handling as little as possible. Line greased baking dish, reserve enough for top cover.

Meat Mixture—
2 tablespoons shortening
1 onion
1 lb. ground steak

Salt and pepper
1 No. 1 can tomato puree,
Equal quantity of water

Meat Mixture—Melt shortening in frying pan, add chopped onion, brown. Add ground steak. Cook until meat loses its red color, add tomato paste with equal amount of water. Season to taste. Let simmer over low fire until thickened.

Vegetable Mixture—
2 tablespoons butter
2 tablespoons flour
½ cup milk

Salt and pepper
1 No. 2 can mixed
vegetables

Vegetable Mixture—Melt butter, add flour and milk. Add can mixed vegetables, season and cook till thickened. Pour in pastry lined dish. Cover with meat mixture and top with crust. Bake in hot oven (425 degrees) about 20 minutes, until dough is golden brown. Serves 6 good sized portions.

Mrs. Effie Rose Johnson, Rinard, Iowa.

DR. E. A. HAYES, Veterinarian

No Farther Away Than
Your Telephone

Lake City, Iowa

Phone 273

PORK EN CASSEROLE

2 lbs. shoulder pork	2 cups water
1/3 cup flour	1 cup diced carrots
4 tablespoons fat, (bacon fat suggested)	1 cup diced potatoes
2 tablespoons onions, (chopped)	1 cup cooked peas
	1/2 cup celery

Method—Cut pork in 1 inch pieces, roll in flour, brown in fat, add onions and brown. Add rest of ingredients. Put in casserole, cover and cook in slow oven 1 hour.

Mrs. Murdo Leitch, Fort Dodge, Iowa.

PRICKLY PORCUPINES

1/2 cup uncooked rice	1 1/2 teaspoons salt
1/2 lb. ground beef	2 cups canned tomatoes
1/2 lb. ground pork	and juice
2 teaspoons minced onion	1 bay leaf
2 teaspoons chili sauce	

Method—Mix uncooked rice, meat, onion, chili sauce and salt. Shape into balls of medium size. Place in casserole and cover with tomatoes and bay leaf. Bake 60 to 80 minutes in moderately hot oven (350 degrees.) Makes about 12 balls.

Mrs. A. E. Firnhaber.

ROMAN HOLIDAY

2 cups cooked macaroni	1/3 teaspoon pepper
1 lb. hamburger	3/4 cup grated cheese and
1 1/2 cups canned tomatoes	cracker crumbs
1 teaspoon salt	

Method—Cook meat and seasonings until they turn white. Put one half of macaroni in baking dish, arrange meat on top of this and cover with rest of macaroni. Pour tomatoes over mixture. Scatter grated cheese or cracker crumbs over all. Bake in oven, covered, 35 minutes. Remove cover and brown. Serve hot. —Helen Anderson.

BECKERS - FLORIST

"Beautiful Flowers"

Fort Dodge, Iowa

Phone Walnut 2133

ITALIAN SPAGHETTI

1 large can tomatoes with puree	Parsley
3 or 4 stalks celery diced,	1 small clove of garlic
1 onion diced	3 strips bacon
1/2 green pepper	3/4 lb. round beefsteak, (ground)
1 red pepper	1/4 lb. pork (ground)

Method—Cut bacon fine and fry. Put together tomatoes, parsley, garlic, green and red pepper as sauce. Put fried bacon into sauce. Boil 1 lb. spaghetti until tender. Pour above sauce over spaghetti and seuer grated cheese over. Do not simmer spaghetti and sauce together.

—Ruby Anderson, Los Angeles, California.

SWISS STEAK

2 lbs. round steak, (cut 2 in. thick)	1/2 green pepper (chopped)
1/2 cup flour	1 cup tomatoes
Salt, pepper (mix)	1 cup water
1/4 cup meat fryings	1 onion

Method—Pound flour in meat, brown in hot fat, add other ingredients and cook in dutch oven 50 to 60 minutes.

Margaret Schneider.

CANNED BEEF AND VEGETABLE STEW

2 medium carrots	1 cup canned string beans
1 parsnip	1 cup tomatoes or
1 small onion	tomato juice
3 or 4 medium potatoes	1 pint canned beef

Method—Scrape carrots and parsnip, cut into 1 inch pieces and boil until nearly tender. Add potatoes which have been quartered and onion cut into pieces. When vegetables are tender add string beans, tomatoes and beef. Simmer until well blended and season to taste.—Mrs. Lawrence Johnson.

McVAY MEMORIAL HOSPITAL

Lake City, Iowa

Telephone No. 9

M. J. McVay, M. D.

F. W. Hobart, M. D.

SPAGHETTI WITH OLIVE MUSHROOM SAUCE

2 tablespoons salad oil	$\frac{1}{2}$ cup sliced stuffed olives
1 minced onion	1 package spaghetti
1 No. 2 can tomatoes (2 cups)	1 can condensed mushroom soup
1 teaspoon sugar	$\frac{1}{4}$ cup grated cheese
$\frac{1}{4}$ teaspoon salt	Boiling salted water
$\frac{1}{4}$ cup buttered crumbs	
$\frac{1}{8}$ teaspoon pepper	

Method—Heat oil and cook onions 3 minutes. Add tomatoes and seasonings and simmer 20 minutes. Add soup and olives and stir until well blended. Cook spaghetti in salted boiling water until tender, drain then arrange alternate layers of spaghetti and sauce in oiled baking dish. Combine cheese and crumbs and sprinkle over top. Bake half an hour in moderate oven.

Mrs. Clarence Sandeen.

TUNA EN-CASSEROLE

1 can tuna	1 15c bag potato chips
1 can mushrooms	Rich white sauce

Method—Flake tuna, bread chips in pieces and alternate with mushrooms in buttered baking dish. Cover with white sauce and bake in moderate oven. Top with broken chips.—Katie M. Moore.

TUNA FISH WITH NOODLES

1 package noodles	2 cups cream sauce
1 tablespoon onion (minced)	1 cup tuna, flaked
Salt and pepper	Grated cheese

Method—Cook noodles in salt water. Drain and blanch. Add cream sauce (white sauce.) Add other ingredients and put grated cheese over top. Bake in oven until cheese melts and contents are heated through.—Lorna Smith-Grimes, Spencer, Iowa.

J. A. WYATT FOOD MARKET

Farnhamville, Iowa

I. G. A. and 18K BRANDS

Fresh Meats — Quality Groceries

Buyers Cream and Eggs

"When Nellie goes fancy with salad
She turns it out fit for a queen,
A thing to admire, like a building on fire
Or a sunset of crimson and green;
Or some marvel of shape—worked out with the grape,
The peach, the banana, or bean."

SALADS and SALAD DRESSINGS**JELLIED APPLES**

Cook red apples that have been cored in thick syrup to which has been added cinnamon drops. Remove apples and cook syrup until jellied and fill center of apples with jelly. Ball of cream cheese and nuts may be added to tops of apples.—Mrs. Trickel.

APPLE PIMENTO CHEESE SALAD

Add enough pimento cheese to warm, cooked salad dressing to give a decided cheese flavor, and a slightly pink color. Cool dressing. Use this dressing for an apple-cherry-nut salad. Take stalks of celery and fill with pimento cheese and nut filling. Slice. Arrange slices on lettuce leaves.—Hazel Wyatt-Beach.

HOT BEAN SALAD

1 quart green beans	1 good sized onion
3 hard boiled eggs	

Method—Heat beans, drain off water, add hard boiled eggs and onion. Mix together with salad dressing, serve while hot.—Mrs. Frank Vogel.

BUTTERFLY SALAD

2 round slices canned pineapple	8 seedless raisins
1 3-oz. package cream cheese	1 green pepper
$\frac{1}{4}$ cup chopped nuts	Lettuce and mayonnaise

Method—Arrange salad on 4 plates, cut each pineapple in half. On lettuce on plate place 2 halves, with curved edges out, (represent butterfly.) Divide cheese into 4 parts. Roll in long strips, roll in nuts. Place one of these rolls in center for body. At one end put 2 raisins for eyes. Spread mayonnaise on top thin.—Mrs. Sandy Rushton.

DR. C. F. GESBRACHT
VETERINARIAN

Somers, Iowa

BING CHERRY SALAD

1 package raspberry gelatin 1 cup grape juice (cold)
1 cup water (boiling)

Method—Dissolve gelatin in boiling water and add grape juice. Pit enough fresh or canned bing cherries to half fill eight individual molds. Fill the center of each cherry with a pecan and add gelatin. Unmold on lettuce leaf and top with salad dressing to which whipped cream has been added.

Mrs. Walter Schultz.

CRANBERRY SALAD

1 cup ground cranberries Not quite 1/2 of orange peel
Juice of 1 orange 1 cup sugar

Method—Mix above ingredients and let stand 1/2 hour. Dissolve 1 package lemon gelatin in 1 pint hot water. When almost set add 1/2 cup of chopped or ground apple or 3/4 cup diced celery and 1/2 cup of nut meats.—Mrs. Keith Sandburg.

CRANBERRY SALAD

1 package lemon jello Juice of 1 lemon
2 cups boiling water 1/2 cup diced celery
1 cup thick sweetened 1/2 cup crushed pineapple
cranberry juice 1 cup whipped cream

Method—Dissolve jello in boiling water. When jello is slightly congealed whip it. Add the celery, pineapple, cranberry sauce and lemon juice. Lastly fold in the whipped cream. Pour into individual molds. Serve on lettuce leaf.—Mrs. Frank Beach.

CRANBERRY GELATINE MOLD

1 box strawberry gelatine 2 small apples
1 pint water 1 or 2 oranges
1/2 cup sugar 1/2 cup nut meats
1/2 lb. cranberries

Method—Dissolve gelatine in water, add sugar. When mixture begins to thicken add cranberries, apples and oranges which have been run through food chopper. Pour into molds. When firm unmold on lettuce leaf and serve with salad dressing.

Mrs. Lawrence Johnson.

DR. C. T. FARLOW, M. D.

PHYSICIAN & SURGEON

Phone 2-69

Farnhamville, Iowa

CLUB SALAD

1 pint whipping cream 1 No. 2 can cherries
1 cup mayonnaise 1 No. 2 1/2 can crushed
1/2 box gelatine pineapple
3/8 cup sugar 1/2 cup blanched almonds
1/2 teaspoon salt or other nuts

Method—Soak gelatine in a cup of fruit juice 5 minutes. Add 1 cup boiling water, sugar and salt and set in cool place. Whip cream stiff. Prepare fruit and nuts. When gelatine begins to congeal beat in cream and mayonnaise, then let it stand until it congeals again. Add fruit and nuts. This will make 24 servings.

—Mrs. Carl Luhman.

DESSERT SALAD

1 large can pineapple 1 package dates
4 bananas 1/4 lb. marshmallows
1/2 lb. seedless grapes

Dice fruit, chill for two hours and serve with the following dressing:

1 cup pineapple juice 1 tablespoon cornstarch
Juice of 1 orange and 1 lemon mixed with sugar
1/2 cup sugar Pinch of salt
2 eggs, well beaten

Method—For the dressing blend all ingredients and cook in double boiler until of the consistency of custard. This makes one pint of dressing and will keep several days in a cool place.

Lucille Grove-Jeffries, Rolfe, Iowa.

DREAM SALAD

1 package lemon jello 1/2 cup celery (cut fine)
1 No. 2 can crushed pineapple 1/2 cup nuts (chopped)
2 packages Philadelphia 1/2 pint cream
cream cheese Pinch of salt
1 small can pimientos

Method—Heat pineapple juice and pour over jello. Cool until jello starts to congeal. Then in the meantime cream the Philadelphia cheese and add salt, pimientos, celery and nuts. Whip 1/2 pint cream. Mix the jello and other mixture together and fold in whipped cream. Mold and serve on lettuce.

Mrs. John Kropf, Rockwell City, Iowa.

DR. W. H. LOECK, Dentist

Lake City, Iowa

Office Phone 98

Res. Phone Red 261

EASTER BUNNY SALAD

Make a bed of shredded lettuce, use canned half pears and fill with creamed cheese, turn upside down. For the eyes use red pimento, the small end of the pear is the nose. For the ears use large almonds, tail a small ball of creamed cheese or mayonnaise. Put carrot on lettuce to represent the rabbit nibbling.

Laverne Saucke.

FISH SALAD

1 cup tomato juice (or soup)	1/2 cup cold water
3 packages Philadelphia cream cheese	1 cup fish
1 envelope Knox gelatine	1 cup mayonnaise

Method—Heat soup and stir in cheese. Add gelatine dissolved in cold water. When mixture is cold add 2 cups chopped celery, onion or green pepper to taste and fish (tuna, salmon or shrimp) and mayonnaise. Will serve 12.

Mrs. W. R. Wiles, Madison, South Dakota.

FRUIT SALAD

No. 2 can pineapple	10 marshmallows
2 eggs	Fruit in any quantity, as
1/2 pint cream	pineapple, bananas,
3 tablespoons sugar	grapes, etc.
2 level tablespoons flour	

Method—Mix flour and sugar. Beat eggs and add to flour and sugar. Add juice (from can of pineapple) a little at a time. Cook until thick, stirring constantly. Cool slightly and then add whipped cream, fruit and marshmallows. Cool thoroughly before serving.—Lorna Smith-Grimes, Spencer, Iowa.

GINGERALE SALAD

1 package lime jello	1/2 cup boiling water
1/2 cup gingerale	1 small can crushed
1 large apple, chopped	pineapple
1/2 cup pecans	3 sweet pickles

Method—Mold and chill. Cover with mayonnaise to which has been added whipped cream. Dash of paprika on top.

Mrs. H. R. Rhoades.

LARSON'S SERVICE

Phillips "66"

Alex Larson

Farnhamville, Iowa

JUNKS SALAD

1 large can sliced pineapple	5 egg yolks
1 cup blanched almonds	1/2 cup top milk
1 1/2 cups marshmallows	1 tablespoon sugar
1 package lemon jello	Pinch of salt
1 pint cream, whipped	Juice of 1 lemon

Method—Drain juice off pineapple; heat the juice, dissolve jello in it; let cool; make custard of 5 egg yolks and 1/2 cup top milk, sugar and salt. Cook in double boiler until thick, let cool. Add juice of lemon, then cream, whipped. Add all this to jello mixture and fold in fruit, let stand in refrigerator for 24 hours.—Mrs. W. A. Hall, Omaha, Nebraska.

MOLDED PINEAPPLE SALAD

1 package lime jello powder	1 can crushed pineapple
Grated American cheese	Mayonnaise

Method—Mix jello as directed on package. Pour half of it in square pan or individual molds. When remaining half begins to thicken whip and blend with grated American cheese. Strain juice off crushed pineapple and place in clear jello which is then partly jelled. When firm pour over it the whipped jello. Cut into squares when firm. Serve on lettuce leaf with mayonnaise.

Mrs. Paul Clutter.

NUT SALAD

4 tablespoons celery	4 apples
24 English walnuts	4 sweet pickles,
1 can crushed pineapple, (small)	(medium, chop fine)

Method—Pour on this mixture mayonnaise dressing when ready to serve, or this can be used with lemon jello.

Mrs. John Cornish.

Next To Home Comes

ANDERSON'S CAFE

A Good Place To Eat

Farnhamville, Iowa

ORANGE-APPLE SALAD

Juice of 3 oranges 2 cups sugar
Grated rind of 1 orange Cook till sugar is dissolved

Method—In this syrup place whole peeled and cored apples. Cover and cook slowly. Turn apples as soon as they are done on one side. Remove when done and cook syrup till it thickens slightly and pour over the apples to glaze them. Fill centers with ball of Philadelphia cream cheese, moistened with cream. This will make about 20 apples.

Salad Dressing

1 cup mayonnaise 1 teaspoon grated orange
2 tablespoons strained honey peel
1/2 cup cream, whipped

—Mrs. Everett Martin, Rockwell City, Iowa.

PARADISE SALAD

1 package lemon jello 1 pint boiling water
1/2 cup nut meats 12 marschino cherries,
12 marshmallows, cut fine cut fine
4 tablespoons sugar 6 crushed graham crackers
1 cup whipped cream 1/4 teaspoon salt

Method—Make jello as usual, when it begins to set whip. Add all ingredients excepting cream. Lastly fold in cream. Put in pan and serve in squares or slices.—Mrs. A. V. Stringer.

PEAR SALAD

Take 1/2 canned pear. Fill cavity with creamed cheese which has been mixed with chopped nuts. Turn the filled side over on lettuce leaf. Take some red food coloring and brush over top of pear to make it look like a fresh pear and garnish at the top end with small leaves. Put food coloring on just before serving.—Hazel Anderson, Los Angeles, California.

LUSSMAN'S LEATHER STORE

A Full Line of Leather Goods
SHOE REPAIRING

Farnhamville, Iowa

PINEAPPLE CHEESE SALAD

1 package lemon jello 1 cup pineapple juice
1 cup grated cheese 1 cup crushed pineapple
1 cup boiling water 3/4 cup whipped cream

Method—Dissolve jello in boiling water, add pineapple juice or cold water, cool. When slightly thickened add pineapple and cheese. Fold in whipped cream. Chill until firm and serve on lettuce, garnish with mayonnaise.—Marylin Rose Mahe.

RUBY SALAD

1 package orange jello 1 pint red beets
1 sweet pickle 1 small onion (optional)
1 tablespoon walnuts 1 tablespoon vinegar
1/2 teaspoon salt

Method—Drain juice from beets and add enough water to make 1 teaspoon less than 1 pint, bring to boil, dissolve jello in it and cool, add all the rest. Chill. Serves 8.—Mrs. Stanley Reynolds.

SALMON SALAD

1 can pink salmon 4 hard boiled eggs
1 cup drained peas 1 1/2 cups salad dressing
1 cup diced celery

Method—Remove bones from salmon. Add rest of ingredients.—Mrs. Jim Gray.

SHRIMP SALAD

3 hard boiled eggs 2 cups shredded head
2 cups diced celery lettuce
1 cup diced shrimp Diced stuffed olives

Method—Mix all together and add salad dressing.
Ruth Ewing-Green.

FARMERS LUMBER CO.

Farnhamville, Iowa

Lumber, Building Material
and Fencing

C. E. Early, Mgr.

Phone 37

STUFFED TOMATO SALAD

1 lb. cold boiled ham diced celery
 1 medium sized cucumber 3 hard boiled eggs
 1 tablespoon green pepper Mayonnaise
 1/2 cup pecans (salted) Paprika
 4 tablespoons finely

Method—Grind ham, add 1/2 cucumber, diced. Fold in green pepper, celery, broken pecan meats. Add just enough mayonnaise to hold mixture together. Taste for flavor, may need a little pepper or paprika.

Scoop out center of tomato. Chill shell. Cut like flower petals (don't separate bottom) place on lettuce cup, add ham filling. Garnish with slices of hard cooked egg across the top, sprinkle egg with paprika.

Cut remaining 1/2 cucumber in slices, then in half, use these pieces for extra garnish. Chill. Serves 12.—Mrs. Chas. Mahe.

SUNSHINE SALAD

2 tablespoons gelatin 1 cup chopped red cherries
 1/2 cup peach juice 1 cup whipped cream
 1 cup orange juice Lettuce
 3/4 cup mayonnaise 1/4 cup powdered sugar
 1 cup chopped peaches 1/2 cup nut meats

Method—Soak gelatin in peach juice, dissolve over hot water. Add orange juice and sugar. When cold and beginning to thicken, add nut meats, chopped fruit, mayonnaise dressing and whipped cream. Pour into a mold. To serve unmold on a platter and surround with small crisp leaves of lettuce.—Mrs. Clarence Hinde.

TWENTY-FOUR HOUR SALAD

4 slices pineapple, Dressing—
 drain and cut in cubes 2 egg yolks beaten
 1/2 lb. white grapes (white Pinch of salt
 cherries,) seeded and cut 2 tablespoons cream
 in halves Juice of 1/2 lemon
 1/2 lb. marshmallows, 1/2 teaspoon sugar
 cut in quarters
 1/2 cup pecan nut meats broken

Method—Cook dressing thick. When cool add remainder of 1/2 pint of cream whipped; mix with salad and let stand 24 hours. Serves 12. This keeps well in refrigerator.—Mrs. Chas. Harvey.

D-X Service Station and Garage

Farnhamville, Iowa

Alfred Bendickson, Prop.

TUNA SALAD

1/3 cup tuna minced 1/2 hard cooked egg
 1 tablespoon salad dressing 2/3 tablespoon cottage cheese
 Lettuce cup

Method—Mince tuna with fork. Chop hard cooked egg into tuna, save garnish. Marinate tuna and egg in dressing. Place in mound in center of cup. Make a ring of cottage cheese around tuna.—Mrs. Fred Krug.

24-HOUR SALAD

6 egg yolks 1 teaspoon salt
 3 tablespoons water 1 teaspoon dry mustard
 8 tablespoons vinegar 2 tablespoons sugar

Method—Cook until thick in double boiler, add 1 pint whipped cream, 1 lb. marshmallows cut in pieces, also add 2 large cans pineapple drained and diced. Let stand 24 hours. Serves 24 persons.
 Mrs. Iva Craigmile-Carlson, Mabton, Wash.

WALDORF SALAD

2 cups diced unpeeled apples 1/2 cup nut meats
 1 1/4 cups celery, diced

Method—Combine favorite dressing. Serve lettuce cups. Serves 6.—Mrs. Fred Krug.

SALAD DRESSING

1 can tomato soup 1/4 teaspoon paprika
 1 cup oil (mineral very good) 1 teaspoon mustard
 1/2 cup sugar 1 tablespoon grated onion
 1 1/2 teaspoon salt Little garlic (if desired)
 3/4 cup lemon juice or vinegar

Method—Mix like any oil dressing with egg beater, adding oil small amount at a time, or with an electric mixer. Keeps indefinitely in a cool place. Especially good on head lettuce alone, or grapefruit and lettuce; also on all vegetable salads and some fruits.—Vera Grove-Blue, Vincent, Iowa.

DR. H. W. FONDA

DENTIST

Rockwell City, Iowa

Phone 203

BOILED SALAD DRESSING

1 cup vinegar to boil, mix 3 beaten eggs with one scant cup sugar, 3 tablespoons flour, 1 teaspoon mustard, 1 teaspoon salt. Add 1 cup milk, stir slowly into boiling vinegar and cook until thick.—Mrs. C. T. Farlow.

DE LUXE FRENCH DRESSING

2 cups oil	$\frac{3}{4}$ tablespoon salt
$\frac{1}{2}$ cup vinegar, beat together well	$\frac{3}{4}$ tablespoon paprika, mix
$\frac{3}{4}$ cup powdered sugar	$\frac{1}{2}$ tablespoon mustard

Method—Add oil to vinegar and beat. Juice of $1\frac{1}{2}$ lemons, juice of $1\frac{1}{2}$ oranges, $\frac{1}{2}$ tablespoon Worcestershire sauce, $\frac{1}{2}$ clove garlic or grating of onion.

This makes about one quart and can be served on fruit or vegetable salad.—Anna Craigmile, La Grange, Ill.

FRENCH SALAD DRESSING

1 can tomato soup	1 cup mazola oil
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup vinegar
2 teaspoons salt	1 teaspoon dry mustard
1 grated onion	

Method—Beat with egg beater.—Mrs. Wm. Mahe.

SOUR CREAM SALAD DRESSING

1 cup sour cream	$\frac{1}{2}$ cup sugar
Let come to a boil	$\frac{1}{2}$ teaspoon prepared mustard
3 eggs beaten, add to boiling mixture	$\frac{1}{2}$ cup vinegar
	1 tablespoon flour

Mix flour and sugar and add to boiling mixture.

Mrs. Lloyd Rushton.

EAT AT THE

SILVER GRILL CAFE

For Better Food Enjoyment

Farnhamville, Iowa

STAY-THICK FRENCH DRESSING

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup vinegar
$1\frac{1}{2}$ teaspoons paprika	1 cup salad oil
$1\frac{1}{2}$ teaspoons salt	1 teaspoon dry mustard

Method—Blend dry ingredients. Slowly add vinegar and oil while beating constantly. Beat 7 minutes with rotary beater. Chill before serving. Makes $2\frac{3}{4}$ cups of dressing.—Clara Gridley.

THOUSAND ISLAND DRESSING

To 1 cup mayonnaise add—	1 tablespoon chopped onion
2 tablespoons chili sauce	2 tablespoons stuffed
1 tablespoon chopped green peppers	chopped olives

Method—Mix and serve on hearts of lettuce, vegetables or gelatine salads or serve as tartar sauce with fish.—Cora Farnham.

Baird Refrigerated Lockers

Lohrville, Iowa

J. J. STAMEN, Mgr.

Save On Your Food Bills
for

Health — Convenience — Pleasure

Phone 20

A. V. STRINGER HARDWARE

Farnhamville, Iowa

Maytag Washers — Copperclad Ranges

General Electric Refrigerators

Hoovers

HER FIRST CAKE

"She measured out the butter with a very solemn air, The milk and sugar, also; she took the greatest care To count the eggs correctly and to add a little bit Of baking powder, which you know, beginners oft omit. Then she stirred it all together, and baked it full an hour, But she never quite forgave herself for leaving out the flour."

CAKES

ANGEL COCOANUT GEMS

1 cup egg whites	1½ cups sugar
1 teaspoon cream of tartar	1 cup pastry flour
1 teaspoon vanilla	¼ teaspoon salt
¼ cup corn starch	1 cup shredded cocoanut

Method—Add salt and cream of tartar to egg whites, beat thoroughly, sift flour, measure, and sift with cornstarch, fold into egg whites; fold in flavoring and cocoanut. Pour into slightly oiled and floured gem pans. Fill each pan three-fourths full, bake in oven 375 degrees for 20 minutes.

Mrs. J. H. DeWitt, Dayton, Iowa.

ANGEL FOOD CUP CAKES

2/3 cup sugar	½ cup egg whites
½ cup cake flour	½ teaspoon cream of tartar
⅛ teaspoon salt	½ teaspoon vanilla

Method—Sift sugar 4 times and sift flour with salt 4 times, beat egg whites until frothy, add cream of tartar and continue beating until they hold point. Fold sugar gradually, then flour, flavor with vanilla and place in ungreased muffin tin; bake in slow oven, 300 degrees for 20 to 25 minutes. Cool and remove from pan. This makes 12 cakes.—Mrs. Frank Lilly.

FARMER'S ELEVATOR CO.

Farnhamville, Iowa

H. H. Grove, Mgr.

Wh-e-e-e!

Economy recipe — luxury cake!



But... not with ordinary flour!

One egg — a bit of shortening. You know from experience what that would give you if you used ordinary flour.

A "so-so" cake! Nothing to boast about that's sure! But do this...

Try the thrifty recipe for the one-egg Tropical Spice Cake on the back of this page. Use Swans Down Cake Flour... and see what happens!

You'll get a cake that looks and tastes extravagant. A cake so smooth and rich and delicate, every feathery slice will say—"A lavish hand mixed this."



And that's the beauty of Swans Down Cake Flour. It gives your finest party cakes real touches of genius. It gives your simplest, economy cakes a richness you simply can't get with ordinary flour.

Swans Down has a delicate gluten —very different from the tough, elastic gluten in ordinary flour. *And Swans Down is 27 times finer than ordinary flour!*

So for real economy, use Swans Down for *all* your baking. Swans Down is a General Foods Product.

TROPICAL SPICE CAKE

(1 egg)

2 cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon allspice
¼ cup milk
¼ teaspoon each cloves, nutmeg and mace
½ cup butter or other shortening
¾ cup dark brown sugar, firmly packed
1 egg, unbeaten

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat well. Add flour, alternately with milk, a small amount at a time, beating after

each addition until smooth. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 20 to 25 minutes. Spread Tropical Frosting between layers and on top and sides of cake. Sprinkle with additional coconut, if desired.

TROPICAL FROSTING

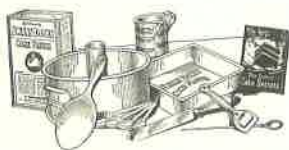
2 egg whites, unbeaten
1 cup sugar
1 tablespoon water
3 tablespoons lemon juice
½ teaspoon grated lemon rind
2 drops almond extract
1 cup finely cut raisins
1 can Baker's Southern Style Coconut

Combine egg whites, sugar, water, and lemon juice in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add

lemon rind and almond extract and beat until thick enough to spread. Fold in raisins and ½ can coconut, finely cut. Spread on cake, sprinkling with remaining ½ can coconut while frosting is still soft. Makes enough frosting to cover tops and sides of two 8-inch layers.

(All measurements are level)

BARGAIN! Get this new improved Swans Down Cake Set!



(tin); patent heavy angel food pan copy of "Latest Cake Secrets"—the

FRANCES LEE BARTON
GENERAL FOODS, Battle Creek, Mich.

Attached is \$1.00 (\$1.25 at Denver and west; \$1.50 in Canada, including postage and duty). Please send to address below one new improved Swans Down Cake Set, consisting of—set of standard measuring spoons (aluminum); cherry wood mixing paddle; batter scraper; wire cake tester; standard measuring cup (aluminum); steel spatula; heavy square cake pan (tin); sample package of Swans Down Cake Flour; the world's most famous cake-recipe book.

NAME _____

STREET _____

CITY _____

STATE _____

Fill in completely. Print name and address. (If you live in Canada, address General Foods, Ltd., Cobourg, Ontario.) This offer expires Dec. 31, 1939.

4066—Printed in U.S.A.



NOW READY FOR YOU . . . NEW AND BETTER

CHOCOLATE RECIPES!

SEND FOR OUR MAGNIFICENT NEW BOOK . . .

It's just off the press . . . Our magnificent new book of "Baker's Famous Chocolate Recipes"! Cost thousands of dollars to prepare! The most complete book of chocolate recipes ever written . . . 64 pages, 20 tempting color photographs, 143 recipes . . . The prize chocolate recipes of all times!



There are gorgeous cakes with luscious frostings, for those times when you serve just "refreshments." Delicate light cakes and small dessert ones, to follow a heavy meal. Simple but delicious every-day desserts, ranging all the way from a glorified bread pudding to a simply heavenly soufflé. And of course there are cookies, candies, frozen desserts, and beverages galore!

THIS HANDSOME BOOK WAS TWO YEARS IN PREPARATION . . . IT IS YOURS FOR ONLY 10¢!
(Mail your request—See other side)

"Sample" Baker's Chocolate recipes from our new recipe book!

CHOCOLATE PEPPERMINT CAKE (1 egg)

2 cups sifted Swans Down Cake Flour	1 egg, unbeaten
1 teaspoon soda	3 squares Baker's Unsweetened Chocolate, melted
1/2 teaspoon salt	1 teaspoon vanilla
1/3 cup butter or other shortening	1/2 cup thick sour cream
1 1/4 cups sugar	3/4 cup sweet milk

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly; then chocolate and vanilla and blend. Add about 1/4 of flour and beat well; then add sour cream and beat thoroughly. Add remaining flour, alternately with milk, beating after each addition until smooth. Turn into two greased 9-inch layer pans and bake in moderate oven (350° F.) 30 minutes, or until done. Spread Peppermint Frosting between layers and over cake. Decorate with a border of chocolate flakes. Double recipe for three 10-inch layers.

PEPPERMINT FROSTING

Combine 2 egg whites, 1 1/2 cups sugar, 5 tablespoons water, and 1 1/2 teaspoons corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Add bit of red coloring—only enough to tint a delicate pink. Remove from boiling water; flavor to taste with oil of peppermint (only a few drops are necessary). Beat until thick enough to spread. Spread on cake. While frosting is still soft, but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For chocolate flakes, scrape Baker's Unsweetened Chocolate, holding knife at right angles to chocolate and scraping downward.

REGAL CHOCOLATE SAUCE

2 squares Baker's Unsweetened Chocolate	Dash of salt
6 tablespoons water	3 tablespoons butter
1/2 cup sugar	1/4 teaspoon vanilla

Add chocolate to water and place over low flame, stirring until blended. Add sugar and salt and cook until sugar is dissolved and mixture very slightly thickened, stirring well. Add butter and vanilla. Makes 1 cup.

MAIL 10¢ FOR
YOUR COPY OF OUR NEW BOOK OF
"BAKER'S FAMOUS CHOCOLATE RECIPES"

Send your name and address to
GENERAL FOODS, DEPT. CC
BATTLE CREEK
MICHIGAN

1978-A Ptd. in U. S. A.

CHOCOLATE ANGEL FOOD

1 1/4 cups egg whites	1/2 teaspoon baking powder
Pinch of salt	1 teaspoon cream of tartar
1 1/2 cups sugar	Scant cup of cocoa
2/3 cup sifted cake flour	1 teaspoon vanilla

Method—Add salt to egg whites and beat until foamy. Add cream tartar and beat until stiff. Fold in sugar, add vanilla. Mix flour, cocoa and baking powder together, then fold in lightly. Bake as angel food one hour.—Minnie Wilson-Leitch, Indianola, Iowa.

CHRISTMAS CAKE

4 cups flour	1 lb. sugar
1 lb. currants	1/2 pint milk
1/4 lb. candied peel	7 eggs (leaving out 2 whites)
1/4 lb. almonds	1 teaspoon each of soda and molasses
2 cups butter	
1 lb. seeded raisins	

Method—Mix soda and molasses together on a plate and put in middle of dry ingredients. Pour in butter (melted) and milk (just warm) and eggs, (well beaten.) This makes about 4 big cakes. Bake in moderate oven 2 hours.

Mrs. Jos. Pickersgill, Kingsley, Iowa.

GOLDEN ANGEL FOOD

9 egg yolks	1/2 cup water
1 cup sugar	1 teaspoon baking powder
1 3/4 cups cake flour, sifted	1 teaspoon lemon extract
once before measuring	1 teaspoon vanilla

Method—Sift flour and baking powder 4 times. Beat yolks until light and lemon colored, add sugar slowly, then the water and flour alternately. Add flavoring and bake in an ungreased angel food pan in slow oven one hour.

Edith Hagadone, Fontanelle, Iowa.

For Fresher Bread and Better Pastries

Through Your Local Grocer

Made by

GOLDEN KRUST BAKERY

Jefferson, Iowa

PERFECT ANGEL FOOD

12 egg whites	1½ cups sugar,
¼ teaspoon salt	sifted 3 times
1 cup pastry flour,	1 level teaspoon cream of
sifted five times	tartar

Method—Whip eggs frothy. Add salt and cream tartar, beat stiff but not dry. Add sugar gradually folding in carefully, then sift flour in a little at a time. Flavor. Bake in ungreased pan one hour. Start oven at 200 degrees, raise to 325 degrees for last 30 minutes.—Mrs. Alice Wyatt.

MAPLE ANGEL FOOD CAKE

11 egg whites	1 teaspoon cream of tartar
1½ cups sugar	1 teaspoon vanilla
1 cup cake flour	3 drops maplelens
2 tablespoons burnt sugar	½ cup crushed black
syrup	walnut meats
¼ teaspoon salt	

Method—Sift flour and sugar as for angel food, add salt to partly beaten egg whites, beat until it will hold shape and bowl can be turned upside down. Add burnt sugar, vanilla and maplelens, fold in sugar, then flour and lastly nut meats.

Bake as you would angel food. Cool. Frost with seven minute icing flavored with burnt sugar and vanilla. Sprinkle crushed nuts over top and sides of cake.—Mrs. W. A. Mahe.

MOCK ANGEL FOOD CAKE

1 cup flour (scant)	2 teaspoons baking powder
1 cup sugar	2 egg whites
1 cup milk	

Method—Sift dry ingredients 6 times. Heat milk in double boiler until water boils. Whites of eggs beaten stiff. Fold in eggs last. Bake in moderate oven about 40 minutes.

Mrs. M. E. Johnson.

Peterson & Olson Master Service

Telephone Walnut 2057

Fort Dodge, Iowa

Dunlop Tires — Presto-lite Batteries

Complete Motor Service — Mobilgas

YELLOW ANGEL FOOD

1½ cups sugar	1½ cups pastry flour
4 egg yolks	½ teaspoon cream of tartar
1 tablespoon cold water	1 teaspoon baking powder
Beat	Sift three times
½ cup boiling water	Add to batter. Beat
Beat	

Method—Add 4 beaten egg whites; fold in; flavor with lemon or vanilla. Bake in angel food pan 275 degrees for 30 minutes, raise to 325 degrees for 30 minutes.

Mrs. Wayne Parsons, Fort Dodge, Iowa.

APRICOT CAKE

½ cup shortening	½ teaspoon baking powder
1 cup sugar	½ teaspoon soda
1 egg	¼ teaspoon salt
½ cup drained cooked apricots	½ cup water
(cut in small pieces)	½ teaspoon almond extract
2 cups cake flour	

Uncooked Apricot Icing

2 tablespoons butter	lemon extract
2 cups confectioner's sugar	1/3 cup cooked apricots
Few drops almond or	(small pieces)
	Mrs. H. R. Rhoades.

APPLE SAUCE CAKE

1 cup sugar	2 teaspoons cocoa
1 egg	½ cup butter
2 teaspoons soda dissolved	1½ cups apple sauce
in ¾ cup hot water	1 teaspoon cinnamon
2½ cups flour	½ cup nut meats
1 cup raisins	

Mrs. Dave Stewart.

APPLE SAUCE CAKE

1½ cups apple sauce	½ cup citron
1 cup sugar	½ cup dates
½ cup butter	1½ cups nuts
1 cup raisins	3 cups flour
½ teaspoon cinnamon, cloves, nutmeg and salt	2 teaspoons soda in 3 tablespoons vinegar

Method—Cream butter and sugar. Combine other ingredients and add. Bake in moderate oven.

This is a cake I made time and again in Washington, and gave to two societies for their book.

Mrs. George Nichols, River Forest, Ill.

APPLE SAUCE CAKE

1 cup sugar	½ teaspoon soda
1/3 cup butter	1 teaspoon cinnamon
1 cup unsweetened apple sauce	¼ teaspoon cloves
1 egg	½ cup raisins
1¾ cups flour	¼ teaspoon nutmeg
1 teaspoon baking powder	1 teaspoon vanilla

Method—Cream fat and sugar well. Add apple sauce and egg, then dry ingredients sifted together, raisins and vanilla. Bake in moderate oven.—Mrs. Emma Rose.

DUTCH APPLE CAKE

2 cups flour	¼ cup butter
½ teaspoon salt	1 egg
3 teaspoons baking powder	2/3 cup milk
½ cup sugar	

Top

3 or 4 apples	1 teaspoon cinnamon
½ cup brown sugar	4 tablespoons butter

Method—Sift flour, salt, baking powder, add sugar. Cut in shortening. Combine slightly beaten egg, milk and vanilla. Add to dry mixture, spread in greased and floured shallow pan 7x11 inch.

Press slices of apples in dough. Dot the top with butter and sprinkle with the sugar and cinnamon. Bake in hot oven 400 degrees for 45 minutes. Serve hot with cream.

Mrs. Wayne Wilson.

DAVE STEWART
GENERAL TRUCKING

Phone 53

Farnhamville, Iowa

BANANA CAKE

1¼ cups sugar	2 cups flour
½ cup butter	1 teaspoon vanilla
2 eggs	1 teaspoon baking soda (dis- solved in a little hot water)
¾ cup sour milk	1 teaspoon baking powder
2 large bananas (1 cup full mashed)	

Method—Mix sugar and butter. Add egg yolks beaten and sour milk with soda, banana, flavoring and flour with baking powder. Lastly, beaten egg whites. Bake in loaf. One-half cup of nut meats or ½ cup dates can be added or both. Serve with whipped cream.—Mrs. Arch Holdren.

BANANA CAKE

½ cup shortening	1 teaspoon soda, dissolved in
1½ cups sugar	4 tablespoons sour milk
1 teaspoon vanilla	1 cup mashed bananas
½ teaspoon lemon	2 egg whites stiffly beaten
1¾ cups flour (sifted)	

Method—Cream the shortening and sugar for 2 minutes. Add remaining ingredients and beat for 1 minute; pour into cake pan lined with waxed paper. Bake in moderate oven for 30 to 40 minutes. Cover with a white frosting, with nut meats, if desired. Florence Farnham-Bassett, Swea City, Iowa.

BIRTHDAY CAKE

2½ cups sifted cake flour	½ cup butter
2½ teaspoons baking powder	¾ cup milk
¼ teaspoon salt	1 teaspoon vanilla
1 1/3 cups sugar	3 egg whites stiffly beaten

Method—Sift together flour, baking powder and salt. Cream butter and sugar until light and fluffy, then add sifted dry ingredients alternately with milk, beating each time until smooth. Add vanilla and beaten egg whites. Bake in layer cake tins 25 to 30 minutes. Set oven at 375 degrees.—Mrs. Leonard Anderson.

WOLTZ STUDIOS, INC.

420—9th Street

DES MOINES, IOWA

PHOTOGRAPHS OF DISTINCTION

CHERRY NUT CAKE

1/2 cup butter	Chop cherries and add
1 cup sugar	3 cups cake flour
10c jar marichino cherries	3 teaspoons baking powder
Drain juice in cup and	1/2 cup nut meats
fill cup with cold water	4 egg whites

Method—Cream butter and sugar. Sift the cake flour, baking powder and nut meats three times. Fold egg whites in last. Bake in two layers 20 minutes. Mrs. Peter Fincham.

NORWEGIAN BRIDAL CAKE

1 cup sugar	1 cup cake flour
1/4 cup water	1 teaspoon cream of tartar
1 teaspoon vanilla	6 eggs

Method—Boil sugar and water to a syrup, beat six egg whites. Add syrup and beat 10 minutes. Beat yolks well and add a pinch of salt. Bake in angel food pan 45 minutes to one hour. Mrs. Lewis Stephens.

BROWN SUGAR CAKE

2 cups brown sugar	1/4 teaspoon salt
1/2 cup lard	1/4 cup vinegar
2 eggs	3/4 cup water
2 1/2 cups flour	2 teaspoons vanilla
1 teaspoon soda	

Method—Cream sugar and lard. Add eggs and beat thoroughly. Sift together dry ingredients and add alternately with liquid, beginning and ending with the flour. Bake in moderate oven.—Margaret Andrew-Nichols, Ames, Iowa.

BROWN SUGAR CAKE

2 cups brown sugar	1 teaspoon baking powder
2 eggs	1 teaspoon soda
1 cup shortening	3 cups flour
1 cup cold coffee	1 cup of nuts
Pinch of salt	

Method—Cream shortening and sugar. Add other ingredients alternating dry and liquid.—Mrs. Esther Stubbs.

GUY JOHNSON

Farnhamville, Iowa

Long Hauls—General Trucking—Phone 6-117

BURNT SUGAR CAKE

1 cup sugar	1/2 cup water
Place in skillet and burn until sugar is dissolved.	
1 1/2 cups sugar	1 heaping teaspoon baking powder
1/2 cup butter	3 or 4 tablespoons burnt sugar syrup
1 cup cold water	Salt
2 cups flour	
3 egg yolks	
3 egg whites	

Method—Cream sugar and butter. Add egg yolks and beat well. Mix baking powder with flour. Add to mixture alternately with the water. Add burnt sugar syrup and beaten whites. Bake in moderate oven 30 to 45 minutes.

Frosting

2 cups sugar	3 tablespoons burnt sugar syrup
3/4 cup water	
2 egg whites	

Method—Boil sugar and water until it spins a thread. Add slowly to beaten whites. Continue beating until almost stiff enough to frost. Add burnt sugar syrup.—Mrs. Clyde Mummert.

BUTTERSCOTCH CAKE

Cream 2 cups brown sugar and 1/2 cup butter. Add 2 well beaten eggs, 1/4 cup cocoa and 2 teaspoons vanilla. Put 4 tablespoons vinegar in measuring cup, fill with water. Two cups flour sifted, add 1 teaspoon soda and 1/4 teaspoon salt, sift again. Alternate liquid and flour, beating thoroughly. Bake in moderate oven.

Frosting

1 cup brown sugar	3 tablespoons milk
1/2 cup butter	Cook together 10 minutes
(Cook together 10 minutes.)	
Add cocoanut or ground walnuts to frosting.	
Mrs. Earl Davis.	

BABCOCK MILLING CO.

Farnhamville, Iowa

Complete Milling Service

Phone 2-44

CALIFORNIA CAKE

1/2 cup shortening	4 egg whites
1 1/2 cups sugar	3 cups flour
4 egg yolks	3 teaspoons baking powder
3/4 cup strained orange juice	1 teaspoon salt
1 tablespoon grated orange rind	1/4 cup water
	1 teaspoon orange extract

Method—Cream sugar and shortening, adding a little of the water. When very light add egg yolks beaten, then add flour, baking powder and salt, (sifted together) alternately with liquid. Add orange rind and extract to stiffly beaten egg whites; add to mixture and fold in. Bake in layers 300 degrees for about 28 minutes.—Mrs. Harold M. Davidson, Temple City, Calif.

CHERRY CAKE

Batter—	2 teaspoons baking powder
1 cup sugar	2 cups drained cherries
1 teaspoon shortening	1 cup sugar, if cherries are unsweetened
1 cup sweet milk	2 cups cherry juice or water
Flour enough to stiffen, about 2 cups	and heat to boiling point

Method—Mix cherries, sugar and juice, then pour this over cake batter and bake in moderate oven until done.

Mrs. Dan Whitney.

CHOCOLATE NUT CAKE

3/4 cup sugar	3/4 cup sour milk
1/3 cup butter	1 1/3 cups cake flour
1 egg	1/2 teaspoon salt
2 oz. (2 squares unsweetened chocolate)	3/4 teaspoon soda
	1/2 cup nut meats

Method—Cream sugar and butter, add egg beating thoroughly, add melted and cooled chocolate and sour milk; then dry ingredients sifted together, beat; add nut meats and flavoring. Bake 350 degrees for 40 minutes.

Bertha Froelich.

CHOCOLATE MARSHMALLOW ROLL

4 eggs	1 teaspoon baking powder
1 cup white sugar	1 teaspoon vanilla
4 tablespoons cocoa	2 tablespoons milk
3/4 cup flour	

Method—Separate eggs. Beat yolks till light. Add sugar, continue beating until well mixed. Add dry ingredients which have been sifted together. Then vanilla and milk. Fold in stiffly beaten egg whites. Bake 15 minutes like jelly roll. Spread with boiled frosting and roll. Make seven minute frosting, adding 1/2 dozen marshmallows when beating frosting, also put frosting on top of roll.—Mrs. John Nahnsen.

COCOA ROLL

4 eggs	1 cup powdered sugar
4 tablespoons cocoa	1 cup cream

Method—Separate eggs, beat yolks, sugar and cocoa until light. Fold in beaten egg whites and pour into greased jelly cake pan. Bake 20 minutes at 375 degrees. Remove from oven and turn in damp towel. Whip cream. When cake is cold, spread with half of cream. Roll as for jelly roll and serve with the rest of cream on each slice.—Mrs. Marie Saucke.

COFFEE CAKE

2 cakes Fleishman's yeast	1/4 cup butter
2 tablespoons sugar	1/2 cup sugar
1 cup milk, scalded and cooled	2 eggs
3 1/2 cups sifted flour	1 teaspoon salt

Method—Dissolve yeast and sugar in lukewarm milk. Add 1 1/2 cups flour, beat until smooth and let rise 3/4 of an hour in warm place. Cream butter and sugar, add to yeast mixture, add also the well beaten eggs and remaining flour and salt. Knead lightly and let rise 1 1/2 hours. Place in shallow pan about 1/2 inch thick. Spread generously with soft butter, then sprinkle with 3/4 cup brown sugar and 2 teaspoons cinnamon well mixed. Let rise 1/2 hour and bake about 25 minutes in moderate oven.

Mrs. Lee Davis, Three Forks, Montana.

CREAM CAKE

2 cups sifted flour	2 teaspoons baking powder
1/4 teaspoon salt	1 cup sugar
2 eggs well beaten	1 1/4 cups heavy cream
1 teaspoon vanilla	

Method—Sift flour once, measure, add baking powder and salt and sift together three times, add sugar gradually to eggs and beat well. Add flour alternately with cream, a small amount at a time. Beat until smooth after each addition.

Mrs. Otis Stinogle.

CUP CAKES

2 eggs (save 1 white for frosting)	1 teaspoon soda
2 cups brown sugar	1 teaspoon allspice
1 cup sour milk	2 teaspoons cinnamon
1/2 cup butter	1/2 teaspoon cloves
2 1/2 cups flour	1/2 teaspoon nutmeg

Method—Sift flour, soda, allspice, cinnamon, cloves and nutmeg together. Bake in moderate oven.

Addie Coats-McVay, Nevada, Iowa.

Trickle Produce—Cream, Eggs, Poultry—Farnhamville

GERMAN COFFEE CAKE

2 cups flour	1 teaspoon soda
1 cup sugar	Topping—
1 teaspoon baking powder	1 cup brown sugar
1 tablespoon butter	1 teaspoon cinnamon
1 tablespoon lard	1 teaspoon flour
1 egg	1 teaspoon butter
1 cup sour milk	

Method—Blend butter and lard. Add sugar and rest of ingredients. Top with the brown sugar, cinnamon, flour and butter, blended together. Bake 30 minutes in moderate oven.

Mrs. Frank Vogel.

SOUR CREAM CHOCOLATE CAKE

2 cups sour cream	1 teaspoon soda
2½ cups flour	6 tablespoons cocoa
2 cups sugar	1 teaspoon vanilla
4 eggs	

Method—Add soda to sour cream, add eggs, one at a time, beating hard. Sift together flour, sugar, salt and cocoa, and add gradually to first mixture, and flavor. Bake in oven 350 degrees for 35 minutes.—Mrs. L. L. Davidson, Lake City, Iowa.

TWENTY MINUTE COFFEE CAKE

¾ cup granulated sugar	2 cups flour
2 tablespoons melted butter	3 level teaspoons baking powder
2 eggs	¼ teaspoon salt
1 cup milk	

Method—Cream sugar and melted butter, add well beaten eggs, milk and flour, salt and baking powder. Spread with soft butter, sprinkle with sugar and cinnamon. Bake 20 minutes.—Mrs. Don Ewing.

Are Far Pastures Greener?

Our training is of the best—our equipment is modern—our quarters are pleasant—and our city is a good place to work. Ask any Fort Dodge Business Man.

Visit our school or write for information.

Fort Dodge-Tobin Business College
Fort Dodge, Iowa

DANISH RED CAKE

¼ cup shortening	1 egg yolk
4 tablespoons chocolate or cocoa	1 cup sour milk
1 cup sugar	1 teaspoon soda
	1¼ cups flour

Method—Dissolve cocoa in melted shortening. Add sugar and beat. Add egg yolk and beat well. Add alternately the sour milk and the flour, which has had the soda mixed with it. Bake in quick oven.

Frosting

Beat stiff the 1 egg white, add powdered sugar and cocoa and melted butter. Add vanilla.—Mrs. Alfred Bendickson.

DATE CAKE

1 lb. dates cut in small pieces	2 level teaspoons soda
Pour 2 cups boiling water over and stir till soda dissolves and let cool.	
1½ cups sugar	powder
2 eggs	1 cup English walnuts
3 cups flour sifted 2 or 3 times	4 tablespoons butter or lard
	Pinch of salt
2 level teaspoons baking	1 teaspoon vanilla

Method—Cream sugar, butter and yolks of eggs. Sift flour, measure, and add baking powder. Add date mixture to sugar mixture, then flour and nuts. Add beaten egg whites last. Bake in moderate oven 340 to 350 degrees for 1 hour or until done.

Mrs. Richard Borland.

DATE CAKE

1 lb. dates cut in small pieces	Pinch of salt
2 teaspoons soda (level)	3 cups flour
2 cups boiling water	2 teaspoons baking powder (level)
1½ cups sugar	1 cup English walnut meats
4 tablespoons butter or lard	1 teaspoon vanilla
2 eggs	

Method—Pour boiling water over dates and soda, stir until soda is dissolved, let cool.

Cream sugar and butter, add egg yolks. Sift flour, measure, and add baking powder. Add date mixture to sugar mixture, then flour and nuts. Add beaten egg whites last. Bake in moderate oven 340 degrees for 1 hour.—Mrs. Luella Jurgensen.

ELITE CLEANERS & FURRIERS

Jefferson, Iowa

DATE CAKE

2 cups dates	pour on dates
1 cup nut meats	$\frac{1}{2}$ cup butter
$1\frac{1}{2}$ cups sugar	1 egg
2 $\frac{2}{3}$ cups flour	$1\frac{1}{4}$ teaspoon vanilla
$1\frac{1}{2}$ cups hot water,	

Method—Let the dates stand with hot water over them, while the butter, sugar and egg are being creamed. Sift flour on creamed mixture without stirring while adding soda to dates. Add nuts and dates to creamed mixture and beat all together. Bake. Serve with whipped cream.—Mrs. Clifford Carlson.

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter	2 eggs, well beaten
$1\frac{3}{4}$ cups sugar	1 cup cold water
1 teaspoon vanilla	$\frac{1}{2}$ cup cocoa
1 teaspoon soda in 1	2 cups flour
tablespoon warm water	

Method—Cream butter, sugar and vanilla, add two well beaten eggs. Mix cocoa with 2 tablespoons water, combine with soda in warm water; add rest of water alternately with the flour. Bake in moderate oven forty minutes. Mrs. Ida Lusmann.

DEVIL'S FOOD CAKE

2 cups sugar	1 cup sour milk
$\frac{1}{2}$ cup shortening	$2\frac{1}{2}$ cups flour
3 egg yolks, beaten	1 cup nut meats
1 rounding teaspoon soda in	2 egg whites
2 tablespoons hot water	<i>$\frac{1}{2}$ c. cocoa in $\frac{1}{2}$ c. hot water</i>

Method—Cream sugar and shortening. Add egg yolks and beat 5 minutes. Add other ingredients and beat hard. Fold in beaten egg whites last. Bake 40 minutes at 350 degrees.

Frosting

1 cup sugar	4 tablespoons water
-------------	---------------------

Boil until it spins a thread. Pour over beaten white of an egg, add 12 marshmallows while hot. Beat until creamy.

Mrs. H. H. Grove.

TEA DEVIL'S FOOD CAKE

$1\frac{1}{2}$ cups sugar	2 cups flour
$\frac{2}{3}$ cup butter or lard	1 teaspoon soda dissolved in
2 eggs, well beaten	1 tablespoon of hot water
1 cup tea, luke warm	1 teaspoon vanilla
2 squares chocolate	$\frac{1}{2}$ teaspoon salt

Method—Cream sugar and lard together then well beaten eggs and chocolate. Add flour and tea alternately, vanilla and salt. Last the 1 teaspoon of soda dissolved in 1 tablespoon of hot water. Bake at 350 degrees for 30 minutes.

Mrs. Farlow Schneider.

FRENCH CHOCOLATE CAKE

2 cups sugar	$\frac{3}{4}$ cup boiling water
$\frac{1}{2}$ cup butter	2 cups pastry flour
$\frac{1}{2}$ cup sour cream	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon soda	3 egg whites
$\frac{1}{2}$ cup cocoa	

Method—Cream sugar and butter, add soda to sour cream and add to first mixture, along with other ingredients. Lastly fold in stiffly beaten egg whites. Bake in a loaf at 350 degrees oven about 45 minutes.

Frosting

Thoroughly mix 2 tablespoons cocoa with $\frac{1}{2}$ cup sugar and 1 cup whipping cream. Stand in a cool place for several hours and just before ready to serve take out and whip and spread on cake.—Lettie Nichols-Toussaint, Chicago, Illinois.

FRUIT CAKE

1 box of raisins	1 teaspoon soda in milk
1 lemon	1 teaspoon cloves
1 cup sugar	1 teaspoon cinnamon
$\frac{1}{2}$ cup butter	1 cup nut meats
2 eggs	$2\frac{1}{2}$ cups flour
1 cup sour milk	

Method—Grind lemon in food grinder, cover with water and cook with raisins until raisins are done, let cool. Mix as for any cake, dry ingredients together, and beat them into batter. Bake in moderate oven.—Mrs. A. H. Parsons.

KRUMBLE CAKE

2 cups brown sugar	$2\frac{1}{2}$ cups flour, before sifting
Mix like pie crust, leave some for top of cake ($\frac{1}{4}$ to $\frac{1}{2}$ cup.)	
1 egg	1 cup sour milk
1 teaspoon soda	Flavoring

Best when slightly warm.—Mrs. Willard Main.

DIXON'S HATCHERY

GOWRIE IOWA

Phone 294

Baby Chix—Custom Hatching—Turkey Poults

Feeds — Remedies — Supplies

MAE BEACHAM-CARLSON'S FRUIT CAKE

2 cups sugar	4 cups flour
1 cup butter	1 teaspoon cinnamon
1 cup sorghum	1 teaspoon cloves
1 cup coffee	1 teaspoon ginger
1 teaspoon soda (in coffee)	1 lb. currants
4 eggs, beaten separately	1 lb. raisins
1/2 lb. citron	1 cup nut meats

Method—Cook raisins and currants 5 minutes. Cool. Cream sugar and butter, add sorghum, coffee and soda and egg yolks. Beat hard. Combine dry ingredients, add to batter, then fruit, and fold in beaten egg whites. Bake 90 minutes in moderate oven.

GRANDMOTHER'S FRUIT CAKE

4 eggs	1 teaspoon ginger
2 cups sugar	1 cup raisins
1 tablespoon butter	1 cup cocoanut
1 cup sour cream	1/2 teaspoon salt
1 cup sour milk	1 cup walnuts
1 teaspoon soda	Flour to make very stiff
1 teaspoon cinnamon	batter

Method—Cream butter and sugar. Add eggs, then cream and milk alternately with dry ingredients. Add nuts, raisins and cocoanut last. Bake in one large or two small pans.

Mrs. Susan Rushton.

FUDGE CAKE (Using Chocolate)

2 squares chocolate	1 cup sour or buttermilk
2 cups flour	2 cups sugar
1 teaspoon soda	1/4 cup cocoa
1/2 teaspoon salt	2 tablespoons white corn syrup
1 teaspoon baking powder	2 tablespoons butter
1/2 cup cold water	1/2 cup milk
2 cups sugar	1/4 teaspoon salt
1/2 cup butter	1 tablespoon vanilla
3 eggs, or 4 yolks 2 whites	1/2 cup nut meats
1 teaspoon vanilla	

Method—Melt chocolate. Sift flour, soda, salt, baking powder three times. Cream butter. Add sugar. Add vanilla and egg yolks, flour and milk. Fold in egg whites then add water. Bake in a moderate oven.

Fudge Frosting

Method—Mix cocoa and sugar, add syrup and milk, boil to soft ball stage. Remove from fire and add butter and salt. Cool. Add vanilla and beat until creamy. Add nuts and spread on cool cake.—Mrs. C. R. Reynolds.

P. A. JURGENSEN — John Deere — Farnhamville

FROSTING FOR LIGHT CAKE

1 cup preserves	1 egg white
-----------------	-------------

Method—Beat egg white and add preserves, beat thoroughly. Best on a cake to be eaten at once, such as white cake with banana filling.—Mrs. Virgil Johnson.

GINGERBREAD (8 Servings)

1/2 cup brown sugar	1 teaspoon soda
1/2 cup butter	1 teaspoon ginger
1/2 cup molasses	1 teaspoon cinnamon
1/2 cup boiling water	1 egg
1 1/4 cups flour	

Method—Cream butter and sugar, add unbeaten egg, beat thoroughly. Add molasses and hot water to which soda has been added, add dry ingredients which have been sifted together. Mixture should be very thin. Beat thoroughly. Bake in moderate oven about 25 minutes.—Mrs. J. H. Adams.

COVERED WAGON HARD GINGERBREAD

1 quart flour	1 cup lard
1 cup sugar	1 teaspoon salt
1 cup molasses	1 teaspoon ginger
1 cup sour milk	1 teaspoon cinnamon
1 teaspoon soda	

Method—Sift flour into bowl. Add rest of ingredients. Stir until it is stiff enough to put on a well floured bread board. Knead as you would bread, until it is smooth and well mixed. Add flour to board if it begins to get sticky. Cut in 3 parts and make into 3 little loaves. Put in bread pan long enough so they can be pressed flat until about 1 1/2 inch thick and mark with knife into squares.—Mrs. Verna DeWitt, Sioux City, Iowa.

R. C. A. Victor Radio

Kelvinator Refrigerators

Kelvinator Washers and Mangles

Electrical Appliances

HERMAN LUSSMAN

Farnhamville, Iowa

JELLY ROLL

4 eggs	1 teaspoon baking powder
1 cup sugar	$\frac{3}{4}$ cup water
$1\frac{1}{2}$ cups flour	1 teaspoon vanilla

Method—Sift the sugar and add gradually to the well beaten yolks, beating constantly. Add flavoring, the water, and flour with the baking powder to the batter. Fold in beaten egg whites, pour into pan and bake 30 to 40 minutes in a moderate oven. Remove from pan, invert on moist turkish towel and spread with jell. Then roll into desired form and dust with powdered sugar.

Mrs. E. M. Skinner.

MARBLE CAKE

1 cup sugar	$1\frac{3}{4}$ cups flour
$\frac{3}{4}$ cup butter	2 teaspoons baking powder
2 eggs beaten	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon salt	2 tablespoons cocoa
1 teaspoon vanilla	

Method—Cream sugar and butter. Then add eggs beaten well. Sift flour and baking powder together 3 times and add flour and milk alternately. Divide batter and add cocoa to one-half of batter. Then put in pan and drop the dark part in. Bake in loaf in moderate oven until done.—Mrs. Bert Johnson.

MAPLE NUT CAKE

$\frac{1}{2}$ cup shortening	2 eggs unbeaten
$\frac{1}{2}$ teaspoon salt	2 cups sifted cake flour
1 teaspoon vanilla	$2\frac{1}{2}$ teaspoons baking powder
$\frac{1}{4}$ teaspoon maple extract	$\frac{1}{2}$ cup milk
1 cup sugar	$\frac{1}{2}$ cup nut meats, sliced

Method—Combine shortening, salt, vanilla and maple extract and blend. Add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Sift flour and baking powder together 3 times, add small amounts of flour to shortening mixture, alternately with milk, beating after each addition until smooth. A fluffy shortening batter gives you lighter cakes. Bake in a moderate hot oven, 375 degrees, for 25 minutes.

Mrs. C. E. Wright.

A. J. VOUGHT
BLACKSMITH
Farnhamville, Iowa

MARBLE SPICE CAKE

1 cup butter or ($\frac{1}{2}$ lard)	4 eggs
2 cups sugar	$\frac{1}{2}$ cup water
3 cups flour (sift before measuring)	$\frac{1}{2}$ teaspoon flavoring
3 teaspoons baking powder	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ teaspoon allspice
	$\frac{1}{4}$ teaspoon cloves

Cream butter and sugar. Add four eggs slightly beaten. Sift flour and baking powder and add alternately with milk and water. Divide into 2 parts. To one part add flavoring. To other part add spice. Bake in oven 375 degrees for 30 minutes.

Florence Farnham-Bassett, Swea City, Iowa.

MARSHMALLOW CAKE

$\frac{1}{2}$ cup shortening	4 egg whites
$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ teaspoon cream of tartar
$\frac{1}{2}$ cup milk	$\frac{1}{8}$ teaspoon salt
2 cups flour	1 teaspoon vanilla
3 teaspoons baking powder	

—Mrs. Sheldon Thayer.

MARSHMALLOW CAKE

2 cups sugar	2 teaspoons baking powder
2 cups flour	

Sift these three ingredients together 3 times.

Method—1 cup hot milk, add to first mixture. Beat 6 egg whites and $\frac{1}{4}$ teaspoon cream tartar. Add first and second mixtures to egg whites, then add vanilla and salt. Bake in moderate oven.—Mrs. Ralph Yeager.

MARSHMALLOW LEMON CAKE FROSTING

2 unbeaten egg whites	1 tablespoon water
1 cup sugar	3 tablespoons lemon juice

Method—Boil 7 minutes, or until it stands in peaks in double boiler, beating constantly. Remove from stove, add $\frac{1}{2}$ teaspoon lemon rind or 2 drops almond extract, 16 marshmallows cut in fourths. Beat until consistency to spread.—Mrs. J. R. DeWitt.

MERINGUE CAKE

$\frac{1}{2}$ cup shortening	1 teaspoon baking powder
2 cups brown sugar	$\frac{1}{2}$ teaspoon each of
$1\frac{1}{4}$ cups sour milk	cinnamon and cloves
1 teaspoon soda	$2\frac{3}{4}$ cups flour

Method—Cream shortening and sugar, add 2 egg yolks and beat well. Beat 2 egg whites stiff and add 1 cup brown sugar. Beat well and spread on top of batter. Sprinkle nut meats on top and bake in slow oven 40 minutes.

Miss Arminta Rose, Bussey, Iowa.

HOT MILK CAKE

3 eggs	1½ teaspoons baking powder
1½ cups sugar	½ teaspoon salt
1¾ cups flour, sifted	¾ cup milk
several times	

Method—Beat eggs real good, add sugar, then flour sifted with baking powder, beat well. Add one teaspoon vanilla. Heat milk to boiling point, add butter to milk and then to rest of ingredients and beat well. Bake, until it leaves side of pan, about 40 minutes.

Icing

⅛ lb. butter	¾ cup brown sugar
⅛ lb. butter	1 cup cocoanut
English walnuts (the more the better) ½ or 1 cup	4 tablespoons cream or milk

Melt all this and spread on top of cake while warm, put back in oven to brown, 10 minutes or so.

The whole recipe calls for ¼ lb. butter. I cut it in half and use ½ for frosting and ½ for the cake.—Mrs. H. H. Grove.

MOCHA CAKE

6 egg yolks	2½ cups sifted flour
2 cups sugar	2 teaspoons baking powder
1 tablespoon melted butter	Flavoring
1 cup hot water	6 egg whites

Method—Beat egg yolks and sugar for about 20 minutes. Add butter and hot water, then flour, baking powder, flavoring, and lastly the beaten egg whites. Bake about 35 minutes. This makes a large and a small cake. When cool cut in squares and roll in powdered sugar frosting, made with butter and hot water, and roll in ground peanuts. Makes about 30 pieces.

Iva DeWitt-Nolte, Goldfield, Iowa.

ORANGE CAKE

1½ cups sugar	3 tablespoons lemon juice
¾ cup butter	Juice of 1 orange and water
¾ teaspoon salt	(to make 1 cup)
Grated rind of 1 orange	3 cups cake flour
3 eggs, unbeaten	3 teaspoons baking powder

Method—Cream sugar and butter. Add eggs. Add small amount of the juice, then flour, until juice and flour are used up. Bake in slow oven at first, then increase heat.

Mrs. V. L. McCuskey.

HOLDREN GARAGE—Conoco Gas & Oil, Farnhamville

PEACH UPSIDE DOWN CAKE

Line pan with—
4 tablespoons butter
¾ cup brown sugar
¾ cup almonds
9 marichino cherries
9 canned peach halves

Batter—
1 cup sugar
¼ cup peach juice
1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
2 egg yolks
2 beaten egg whites

Method—Melt butter in skillet and blend in brown sugar. Place peaches and cherries and sprinkle nuts. Mix batter like an ordinary cake, adding beaten egg whites last. Pour over fruit and bake 50 minutes in moderate oven.—Mrs. Clyde Wood.

Silks
Woolens
Cottons
Gloves
Linens
Toiletries
Draperies
Curtains
Lamps
Pottery
Neckwear
Handkerchiefs
Flowers
Belts
Blouses
Sweaters
Skirts
Hosiery
Jewelry
Corsetry
Notions
Lingerie
Robes
Infants' Wear
Children's
Wear
Junior
Apparel

BEST WISHES
to the People of
Farnhamville
and Community
from
"The Department
Store Northwest
Iowa Depends Upon"

Your patronage and support has meant much to the success and growth of this, Fort Dodge's oldest Department Store! We are indeed happy to take this opportunity of saying a most sincere "Thank You." It is our desire to offer you, at all times, the very best of values and the very best of merchandise. For your information, we list some of the lines of merchandise which you will find here. There are many more!

Dresses
Coats
Suits
Cotton Dresses
Fur Coats
Stationery
Greeting Cards
Pens and Pencils
Boys' Clothing
Blankets
Beddings
Domestics
Men's Coats
Men's Suits
Men's Furnishings
Millinery
Shoes

—and Northwest Iowa's
biggest,
busiest
Thrift
Basement
Store.

GATES

DRY GOODS COMPANY

Fort Dodge

Iowa

PEACH UPSIDE DOWN CAKE

Pan Lining—	Batter—
4 tablespoons butter	2 eggs
$\frac{3}{4}$ cup brown sugar	2 egg yolks
Blanched almonds	1 cup sugar
9 maraschino cherries	$\frac{1}{4}$ cup peach juice
9 canned peach halves	1 cup flour
	1 teaspoon baking powder
	$\frac{1}{4}$ teaspoon salt
	2 egg whites

Method—Melt butter in skillet or pan, blend in brown sugar. Stick an almond in the pierced end of each cherry, leaving half the nut protruding. Arrange a cherry under each peach half, placing the peach with the cut side down. Place an almond in each space between the peaches.

Beat the 2 whole eggs and 2 yolks light. Add sugar gradually and beat well. Add peach juice slowly and beat. Sift flour once. Measure, sift flour, baking powder and salt together. Fold into the beaten eggs and sugar. Fold into stiffly beaten whites. Pour batter over fruit. Bake in moderate oven (350 degrees) for 50 minutes. Cool, turn out and serve with whipped cream. Serves 9.—Opal Stanley.

PEANUT CAKE

$2\frac{1}{2}$ cups flour	1 cup sugar (heaping)
1 teaspoon baking powder	1 egg well beaten
$\frac{1}{3}$ cup butter mixed in flour	1 cup sour milk
1 cup raisins	1 teaspoon soda dissolved
$\frac{1}{2}$ cup cocoanut	in milk
$\frac{1}{2}$ cup peanuts finely chopped	

Mix in usual order. Bake one hour or more in moderate oven, in angel food pan.—Mrs. Lyle Board.

PEANUT BUTTER CUP CAKE

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup brown sugar firmly packed
$\frac{1}{2}$ teaspoon salt	2 cups sifted flour (cake flour preferred)
1 teaspoon vanilla	$2\frac{1}{2}$ teaspoons baking powder
1 cup brown sugar, firmly packed	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ cup peanut butter	
2 eggs well beaten	

Method—Mix shortening, salt and vanilla. Add 1 cup brown sugar gradually creaming until light and fluffy. Add peanut butter and mix thoroughly. Beat eggs until light, add $\frac{1}{2}$ cup brown sugar. Add to creamed mixture and blend well. Sift flour and baking powder together 3 times. Add small amount of flour to creamed mixture alternately with milk, beating after each addition until smooth. Bake in cup cake pans.—Mrs. Alice Larson.

PINEAPPLE CAKE

$\frac{1}{2}$ cup butter	$2\frac{1}{2}$ cups flour
$1\frac{1}{2}$ cups sugar	$3\frac{1}{2}$ teaspoons baking powder
2 egg yolks, beaten	$\frac{1}{2}$ cup water
1 small can crushed pineapple	2 egg whites, beaten
1 teaspoon vanilla	

Method—Mix in order given. Bake in moderate oven.

Frosting

1 cup brown sugar	$\frac{1}{8}$ teaspoon salt
$\frac{1}{2}$ cup cream	1 teaspoon vanilla

Boil to soft ball stage. Beat until creamy.

Mrs. Darrel Knapp.

POPPY SEED CAKE

1 cup poppy seed	2 cups flour
1 cup milk	2 heaping teaspoons baking powder
1 cup butter	3 eggs
1 cup sugar	

Method—Soak poppy seed and milk over night. Cream butter and sugar and add eggs, then alternate dry ingredients with poppy seed liquid.—Sue Kenner.

PORK FRUIT CAKE

1 cup fat meat (salt pork) grind	$\frac{1}{2}$ teaspoon cloves
1 cup boiling water	1 teaspoon cinnamon
1 cup molasses	1 cup raisins
1 cup sugar	1 cup citron
4 cups flour	2 teaspoons soda

Method—Put ground pork in a bowl and pour over it the boiling water into which the soda has been mixed. Add molasses and sugar, mix and sift flour with spices and add to first mixture, fold in fruit and bake in pan lined with buttered heavy wax paper in a slow oven for $1\frac{1}{2}$ hours; ripen for a few days.

Mrs. Mildred Werner.

Equitable Life Insurance Co. of Iowa

Outstanding by any Standard of Comparison

F. W. Osmundson, Gen. Agt., Mason City, Iowa
A. D. Paulson, Dist. Agt., Webster City, Iowa
C. R. Reynolds, Local Agt., Farnhamville, Iowa

PRUNE CAKE

1 cup sugar	1 teaspoon soda
1/2 cup shortening	1 tablespoon sour cream
1 cup prune pulp	3 eggs
1/2 teaspoon each of cloves, cinnamon and nutmeg	3 tablespoons prune juice
	1 1/2 cups flour

Bake in layers or loaf.

Filling for Layers

1/2 cup raisins	1/2 cup sugar
1/2 cup sour cream	1 egg

Stir together and boil till thick. Add 1/2 cup nut meats and 1 teaspoon vanilla.—Mrs. Nancy Mahe.

PRUNE CAKE

1/2 cup fat	1/2 teaspoon nutmeg
1 1/2 cups sugar	1 cup sour milk
2 eggs well beaten	2 cups flour
1 teaspoon vanilla	1 teaspoon soda
1/8 teaspoon salt	1 teaspoon baking powder
2 teaspoons cinnamon	1 cup prunes
1/2 teaspoon cloves	

Cook prunes and cut from seeds. Cream sugar and fat. Add other ingredients. Bake in moderate oven 30 minutes.

Mrs. Reuben Nolte.

PUMPKIN CAKE**(A Golden Spice Cake)**

1/2 cup shortening	1/2 teaspoon ginger
1 1/2 cups sugar	1/2 teaspoon nutmeg
2 eggs	1 cup cooked pumpkin
2 1/2 cups cake flour	1/4 cup milk
3 teaspoons baking powder	1/2 teaspoon soda
1/2 teaspoon salt	1/2 cup chopped nuts
1/2 teaspoon cinnamon	

Method—Cream shortening, add sugar gradually, and cream thoroughly. Blend in well beaten eggs. Sift flour once before measuring. Sift flour, baking powder and salt and spices together. Mix pumpkin cooled and milk together and stir in soda. Add flour mixture and pumpkin-milk mixture alternately to the creamed mixture. Blend in nuts. Pour into well greased and floured pans. Bake. When cake is cool spread with raisin icing between layers and over top and sides of cake. Bake cake 50 to 55 minutes at 350 degrees.—Mrs. E. E. Clark, St. Paul, Minn.

**Raisin Brown Sugar Double Boiler Icing
(For Pumpkin Cake)**

1 egg white	1/4 cup seeded raisins (cut in two)
1 cup brown sugar	
3 tablespoons water	

Method—Combine ingredients in double boiler. Beat just enough to blend ingredients. Place over rapidly boiling water and beat with rotary egg beater until mixture is light and fluffy and will hold its shape, (5 to 7 minutes.) Remove from over hot water and carefully fold in raisins. (Raisins cause the icing to soften a little, so be sure icing is cooked until good and thick before adding them.—Mrs. E. E. Clark, St. Paul, Minn.

QUEEN'S CAKE

1/2 cup shortening	2 eggs, unbeaten
1/2 teaspoon salt	2 cups sifted cake flour
1 teaspoon vanilla	2 1/2 teaspoons baking powder
1 cup sugar	3/4 cup milk

Method—Combine shortening, salt and vanilla. Add sugar gradually and cream until light and fluffy, then add eggs, milk, baking powder in flour. Bake in moderate oven 40 minutes.

Mrs. J. A. Craigmile, Arnolds Park, Iowa.

RAISIN CAKE

1/2 cup butter and lard	1 teaspoon baking powder
1 1/2 cups sugar	1/3 teaspoon salt
1 cup raisin juice	1 egg
1 teaspoon soda	3 cups flour
1 teaspoon cinnamon	3 cups raisins (cooked)
1/2 teaspoon nutmeg	

Method—Cream sugar, butter and egg. Sift dry ingredients together. Beat all ingredients before adding raisins.

Mrs. A. J. Vought.

RAISIN NUT CAKE

1 1/2 cups sugar	2 teaspoons soda
1/4 lb. butter	2 teaspoons cinnamon
2 eggs (unbeaten)	2 teaspoons nutmeg
1 package seedless raisins (cooked)	1 lb. English walnuts (chopped)
1 cup raisin water	A little vanilla
3 cups flour	

Method—Soak raisins before cooking and save water. Cream butter and sugar, add unbeaten eggs. Mix well. Add raisin water with soda, flour, spices, raisins, nuts and vanilla. Bake in moderate oven.—Mrs. Roy Blunt.

ROMAN LOAF

9 egg whites	1/2 teaspoon cream tartar
5 yolks	Pinch of salt
1 1/4 cups sugar	1 teaspoon vanilla
1 cup flour	1 teaspoon lemon extract

Method—Sift flour 5 times, add 1/2 cup sugar to flour. Sift sugar 5 times. Beat whites, add salt and cream of tartar when frothy. Beat until stiff, add sugar 1 tablespoon at a time. Fold in well beaten yolks, add flour 1 tablespoon at a time, then flavoring. Bake 45 minutes.

Filling

Filling—	1/2 cup sugar
1 cup coffee cream	4 egg yolks, well beaten
2 well rounded tablespoons cornstarch	1 cup whipping cream

Method—Heat cream and sugar until hot. Mix cornstarch with a little cold water and add to well beaten yolks. Stir into first mixture. Cool and add custard to stiffly beaten cream. Cut cake in three. Cover with filling, sprinkle with nuts and add maraschino cherries.—Anna Craigmile, LaGrange, Illinois.

RUSSIAN TEA LOAF

11 egg whites	6 egg yolks
1 1/2 cups sugar	1 teaspoon vanilla
1 cup cake flour	1 teaspoon lemon flavoring
1 teaspoon cream of tartar	

Method—Sift flour and sugar before measuring. Sift flour 6 times more. Beat whites until foamy and add cream of tartar, continue beating until stiff. Add sugar slowly then beaten yolks. Fold in flour. Bake in angel cake pan at 300 degrees.

Filling

Yolks of 5 eggs beaten	2 teaspoons unflavored gel-
1 cup sugar	atine dissolved in cold water
1 tablespoon flour	1 1/2 cups sweet milk
1/4 teaspoon salt	

Method—Mix well and cook in double boiler until slightly thick. When cool add 1 pint cream whipped stiffly. Split the cake, fill, and cover with above filling. Set to cool or in refrigerator for several hours.—Darlene Wiles-Regan, Madison, South Dakota.

SCRIPTURAL CAKE

1 cup—1 Sam. 14:25	1/2 cup—1 Sam. 30:12
1/2 cup—Judges 5:25	1/2 cup—Nahum 3:12
3—Jer. 17:11	1 cup—Numbers 17:8
1/2 cup—Judges 4:19	1/8 teaspoon—Lev. 2:3
2 cups—1 Kings 4:22	

Season with 2 Chronicles 9:9.

Mrs. I. M. Hargett, Oklahoma City, Oklahoma.

SPICE CAKE

1/2 cup butter	3 cups flour
1 1/2 cups brown sugar	1 teaspoon soda
1 cup sour milk	1 teaspoon cloves
1 cup raisins	Nutmeg
1/2 cup currants	1 teaspoon cinnamon

Method—Mix in the usual manner. This cake is economical and improves by keeping.—Mrs. Gertie Stringer.

SPICE CUP CAKES

1 1/2 cups sugar	3/4 cup raisins, juice from
1 cup spray	boiled raisins
1/2 teaspoon salt	1 teaspoon soda
3 eggs (beaten)	3 cups flour
1 teaspoon baking powder	1 teaspoon cinnamon
1/2 teaspoon nutmeg	1/4 teaspoon cloves
1 cup cooked raisins (cooled)	

Method—Cream fat, sugar and salt, add eggs; sift flour, spices and baking powder, add soda to juice. Bake in paper cups in a moderate oven.—Mrs. Al Gallentine.

SPONGE CAKE

1 cup sugar	4 egg yolks, beaten
3 tablespoons cold water	1 1/2 tablespoons cornstarch
1 scant cup flour	1 teaspoon baking powder

Add beaten egg whites and 1 teaspoon lemon extract. Bake in angel food cake pan.—Mrs. Mary Green.

SPONGE CAKE

1 cup sugar	2 large eggs
1/2 cup cold water	1 1/2 cups sifted flour
2 teaspoons baking powder	1 teaspoon vanilla

Method—Beat egg whites in mixing bowl till firm, but not dry, with pinch of salt. Add sugar gradually and continue beating with egg beater till all sugar is used. Beat in egg yolks. Add cold water and beat thoroughly. Fold in sifted flour. Bake in flat pan. Very good with whipped cream.—Florence Myers.

BREAD SPONGE CAKE

1 cup sugar	1 teaspoon soda, cinnamon
1/2 cup butter or lard (scant)	and cloves
2 eggs, beaten	1 cup raisins
1 cup bread sponge	1 cup flour
1/2 cup sweet milk	

Pour in greased pan, let raise for 1 hour. Bake in moderate oven.—Mrs. Wm. Vote.

HOT MILK SPONGE CAKE

2 cups sugar	1 cup sweet milk
2 cups cake flour,	(heated to boiling point)
(sifted 5 times)	1/4 teaspoon cream of tartar
6 egg whites	2 teaspoons baking powder
1 teaspoon vanilla	

Method—Sift and measure flour; add milk and cover mixture. Beat egg whites until frothy; add baking powder and beat until stiff. Then add cream of tartar and vanilla. Lastly fold in beaten egg whites. Bake in an ungreased angel food cake pan in a slow oven.—Mrs. Roscoe Millis.

SPONGE CAKES WITH LEMON FILLING

1 cup sifted cake flour	5 egg yolks beaten until
1/4 teaspoon salt	thick and lemon colored
Grated rind and juice of	5 egg whites
1/2 lemon	1 cup sifted sugar

Method—Sift flour once, measure, add salt and sift four times. Add lemon rind and juice to beaten egg yolks and beat until very thick and light. Beat egg whites until stiff. Fold in sugar small amount at a time, then egg yolks. Fold flour. Bake in gem tins. When cakes are cool hollow out center and fill with lemon filling, replace tops and serve with whipped cream.

Lemon Filling

5 level tablespoons flour	1/3 cup lemon juice
Grated rind of 1 lemon	2/3 cup water
1 cup sugar	2 tablespoons butter

Method—Cook in double boiler until mixture thickens.—Ethel Anderson.

WHIPPED CREAM CAKE

3 egg whites	1 teaspoon vanilla
1 1/2 cups sugar	1/2 teaspoon salt
1 cup cream whipped	1/2 cup cold water
2 teaspoons baking powder	2 cups flour

Method—Add dry ingredients to the whipped cream, then the cold water, vanilla and last the beaten egg whites.

Miss Laverne Saucke.

WHITE CAKE

1 1/4 cups sugar	Whites of 3 eggs
1/2 cup butter	2 cups cake flour
1 cup milk	2 teaspoons baking powder

Method—Cream sugar and butter, add beaten egg whites, add milk, flour and baking powder. Bake in a moderate oven.—Mrs. Wm. Nolte.

WHITE CAKE

Small Cake—	Large Cake—
1 1/4 cups sugar	2 1/2 cups sugar
1/2 cup butter	3/4 cup butter
1/2 teaspoon salt	3/4 teaspoon salt
2 egg whites	3 egg whites
1 cup milk	2 cups milk
Flavoring	Flavoring
2 teaspoons baking powder	4 teaspoons baking powder
2 cups flour	4 cups flour

Method—Cream butter and sugar, beat eggs separately, folding in whites last. Use cake flour; bake in moderate oven.—Adele Nyght-Jorgens, Kansas City, Mo.

WHITE CAKE

2 cups flour	3 teaspoons baking powder
1 1/2 cups sugar	

Method—Sift flour, sugar and baking powder together. Now mix 1/2 cup melted butter and 1 cup of cold water. Pour into dry ingredients and beat for three minutes. Flavor. Fold in 3 beaten egg whites and flavor.—Mrs. A. V. Stringer.

WHITE FRUIT CAKE

1 cup sugar	1 teaspoon orange flavoring
1/2 cup canned peach juice	1 cup butter
3 cups cake flour	2 eggs, well beaten
1/2 teaspoon baking soda	6 egg whites
1 cup coconut	2 teaspoons baking powder
1 cup finely cut candied	1/2 teaspoon salt
pineapple	2 cups thinly sliced citron
1 cup candied cherries	1 teaspoon flavoring

Method—Beat sugar and eggs. Sift dry ingredients together. Fold in stiffly beaten egg whites last.—Mrs. Ralph Mundt.

WHITE LOAF CAKE

2 cups sugar	1/2 cup butter
1 cup sweet milk	3 cups flour
2 teaspoons baking powder	1 teaspoon vanilla
1 cup egg whites	

Method—

(1) Cream 1/2 cup butter with 1 cup sugar and add 1 cup sweet milk.

(2) Beat 1 cup egg whites stiff and fold into them 1 cup sugar.

(3) Sift 2 teaspoons baking powder into 3 cups flour.

(4) Fold into (1) alternately equal parts of (2) and (3). Then add 1 teaspoon vanilla.

(5) Bake in a moderate oven.

Mrs. A. J. Barkley, Harris, Iowa.

WHITE MARBLE CAKE

3 cups sifted cake flour	1/2 cup milk
3 teaspoons baking powder	1/2 cup water
1/4 teaspoon salt	1 teaspoon vanilla
1/2 cup butter	4 egg whites beaten stiff
1 1/2 cups sugar	

Method—Sift flour once, measure, and add baking powder and salt, then sift together three times. Cream butter or shortening fluffy then add sugar and cream thoroughly, add sifted dry ingredients to creamed mixture alternately with milk and water. Beat after each addition until smooth, add flavoring and fold in stiffly beaten egg whites. Take out 1/3 of the cake batter into another dish and color with melted chocolate or cocoa. Drop in pan by spoonful and bake in moderate oven 350 degrees about 45 minutes. Frost with marshmallow icing.

Mrs. Walter Ripley, Lake City, Iowa.

WHITE NUT CAKE

1 cup sugar	2 teaspoons baking powder
1/2 cup butter	3 egg whites
1 cup milk	1 teaspoon vanilla
2 cups flour	1 cup nut meats

Method—Cream sugar and butter; add milk then flour and nut meats, then the stiffly beaten egg whites.

Mrs. Lloyd Rushton.

In Memory of

MRS. D. M. SIMPSON, POCAHONTAS, IOWA

"To Make A Beautiful Life"

Take:

One sweet disposition,
A loyal heart,
Plenty of sunlight,
Full measure of common sense,
Bushels of contentment,
The milk of human kindness.

Add—One good husband and family.

Ready for all emergencies—

Sweet memories forever.

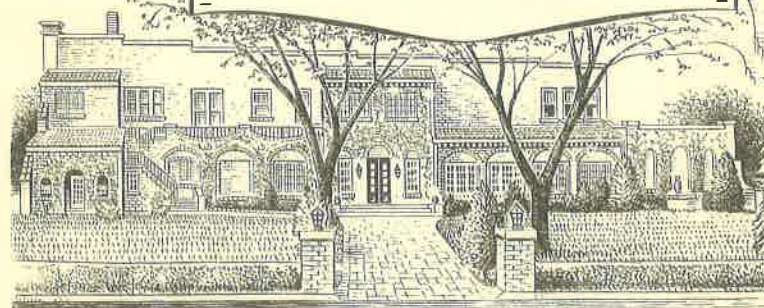
—A Friend.

MEMBER, THE ORDER  OF THE GOLDEN RULE



The completeness of our Equipment and Funeral Home—their refinements and dignity are not an indication of our charges—only definite assurance of our ability and desire to serve better.

Slininger
Funeral Home
119 W. LINCOLN WAY
JEFFERSON, IOWA



"Give no more to every guest
Than he is able to digest;
Give him always of the prime
And but little at a time."

COOKIES

ALMOND COOKIES

1/2 cup shortening	2 cups flour
1/2 cup butter	1 teaspoon baking soda
1/2 cup brown sugar	1 teaspoon cream tartar
1/2 cup white sugar	Salt
1 egg	3/4 cup chopped almonds
Vanilla and almond extracts	

Roll in small balls and press out with fork. Bake.—
Verna Mae Anderson.

BROWNIES

1/2 cup butter	1 cup walnut meats
1 cup sugar	1/4 teaspoon salt
2 eggs	1/4 teaspoon vanilla
2 squares chocolate	2/3 cup flour

Method—Cream butter and sugar, add well beaten eggs and melted chocolate and nut meats. Bake in moderate oven. Cut in squares while hot.—Iva Craigmile-Carlson, Mabton, Washington.

BRAZIL SLICES

3 egg yolks	1 cup shredded Brazil nuts
1 cup light brown sugar	1 cup flour
1 teaspoon vanilla	1 teaspoon baking powder
1/3 teaspoon cinnamon	3 egg whites
1/4 teaspoon salt	

Method—Beat yolks and sugar until creamy. Add rest of ingredients, beaten egg whites last, and pour into a shallow pan which has been lined with wax paper. Bake 20 minutes in a moderate oven. Cool and cut into slices.—Mrs. F. J. Share.

BURNT SUGAR COOKIES

1 cup shortening	2 scant teaspoons soda
2 scant cups sugar	2 teaspoons baking powder
4 eggs	2 teaspoons vanilla
6 tablespoons burnt sugar	1/2 teaspoon salt
1/2 cup sour cream	4 cups flour

Add nut meats if desired. Drop from spoon and bake.—
Phyllis Jean Mahe.

BUTTERSCOTCH COOKIES

2 cups brown sugar	1 teaspoon soda dissolved in
1 scant cup lard	1/2 cup cold water
2 eggs	1 teaspoon cream tartar
2 teaspoons vanilla	1 cup peanuts
4 cups flour	

Method—Add flour to handle well, form in long rolls and let stand over night. Slice in the morning and bake.

Mrs. Bob Stewart.

CHOCOLATE COOKIES

1 cup shortening	Salt
2 cups sugar	3 squares melted chocolate
1/4 cup sour milk	1 teaspoon cinnamon
2 eggs	3 1/2 cups flour
1 teaspoon vanilla	1 teaspoon soda

Method—Cream and mix like cake. Break off small pieces, roll round and flatten with fork in pan, about 3 inches apart.—
Mrs. Richard Stringer, Rinard Iowa.

CHOCOLATE DROP COOKIES

1 1/2 cups sugar	3/4 cup sour milk
1/2 teaspoon soda	1/4 teaspoon cream tartar
3/4 cup (scant) melted butter	1 cup nut meats
or lard	2 teaspoons vanilla
1/2 cup cocoa	Pinch of salt
1 egg	Flour as for any drop cooky

Bake in moderate oven.—Mrs. George Sprague.

Yes! IT'S TRUE
Selby
ARCH PRESERVER
Shoes
\$8.75
NOW ONLY MANY STYLES
Welch Shoe Co.
Fort Dodge, Iowa

for Your Every
OPTICAL
NEED
See

C.K. MOE O.D.
OPTOMETRIST
400 SNELL BLDG. FORT DODGE

CINNAMON DROP COOKIES

- | | |
|------------------|------------------------------|
| 1 cup sugar | 2 cups flour |
| 1 egg | 1 cup raisins, nuts or dates |
| 1 cup sour cream | 1/2 cup sugar |
| 1 teaspoon soda | 1 teaspoon cinnamon |

Method—Add sugar, soda, flour and raisins. Add egg and sour cream and form a stiff dough. (Sometimes the recipe requires a little more than 2 cups of flour.) Drop a teaspoonful of the dough at a time into a mixture of 1/2 cup sugar and 1 teaspoon cinnamon, and completely cover dough. Bake in moderate oven on cookie sheet.—Mrs. Maria Clearwater.

CINNAMON DROP COOKIES

- | | |
|-------------------|--|
| 1 cup white sugar | 2 cups flour (sifted before measuring) |
| 1 egg | 1 cup raisins (ground) |
| 1 cup sour cream | 1/2 cup chopped nuts |
| 1 teaspoon soda | |
| 1/8 teaspoon salt | |

Method—Mix sugar and beaten egg and sour cream together. Sift flour once, then measure. Add soda, salt to flour and mix with sugar, etc., and form a stiff dough. Have ready 1/2 cup white sugar and 1 teaspoon cinnamon, mixed together. Drop the dough by spoonful into this mixture and roll around till covered and put in greased and floured pan. Flatten dough and bake in moderate oven.—Grace Clutter.

COCOANUT COOKIES

- | | |
|--------------------|------------------------------|
| 1/2 cup shortening | 2 teaspoons baking powder |
| 2 cups sugar | 1 cup milk |
| 2 eggs (beaten) | 1/2 cup chopped citron |
| 3 1/2 cups flour | 1 1/2 cups shredded cocoanut |
- (sift before measuring)

Method—Cream shortening and sugar, add eggs, well beaten. Sift flour, then measure and add baking powder and sift again. Add alternately with milk, citron and cocoanut. Drop from spoon on well greased pan in moderate oven about 400 degrees for 10 minutes or until the outer rim is a delicate brown. Makes about 4 dozen cookies.—Mrs. A. O. Swanson.

COCOANUT JUMBLES

- | | |
|---------------------|---------------------------------|
| 1 1/2 cups sugar | 4 level teaspoons baking powder |
| 3/4 cup butter | 1/2 teaspoon salt |
| 3 eggs, well beaten | 3/4 cup cocoanut |
| 4 cups flour | |

Method—Cream the butter and sugar. Add well beaten eggs. To this mixture add sifted flour, baking powder and salt. Add the cocoanut. Mix to a soft dough. Roll thin on a slightly floured board. Cut with a cookie cutter. Place on baking sheet and brush top with a slightly beaten egg, then sprinkle with cocoanut. Bake in hot oven (425 degrees) 10-12 minutes.—Mrs. Marvin Williams.

DREAM BARS

- | | |
|---------------------|----------------------------|
| 1 cup flour | 1 1/2 cups brown sugar |
| 1/2 cup shortening | 4 tablespoons flour |
| 1/2 cup brown sugar | 1/2 teaspoon baking powder |
| 1 1/2 cups cocoanut | 1/2 cup nuts |
| 2 eggs, beaten | |

Method—Mix together flour, shortening and 1/2 cup brown sugar. Flatten out in greased pan and bake 15 minutes in moderate oven. Mix other ingredients and pour over baked mixture, and bake another 15 minutes. Cut in bars.—

Mrs. Broder Nahnsen.

DATE BARS

- | | |
|--------------------|--------------------------|
| 3 eggs | 1 cup chopped dates |
| 1 cup sugar | 1 cup pastry flour |
| 1 teaspoon vanilla | 1 teaspoon baking powder |
| 1 cup nut meats | Pinch of salt |

Method—Beat eggs, add sugar slowly. Add rest of ingredients and beat for 2 minutes. Pour into square cake pan. Bake in moderate oven for 30 minutes. Cut in bars and roll in powdered sugar while warm.—Mrs. Paul Pearson.

DATE DROPS

- | | |
|--------------------|--------------------------|
| 1 cup sugar | 1 cup dates |
| 2 eggs | 1/2 cup walnuts |
| 1/4 teaspoon salt | 1 cup flour (scant) |
| 1 teaspoon vanilla | 1 teaspoon baking powder |

Method—Beat eggs and sugar for two minutes. Add rest of ingredients, drop from spoon and bake in slow oven, as they scorch easily.—Mrs. D. L. Farnham.

DATE TARTS

- | | |
|-------------------------|-----------------------------|
| 1 cup soft bread crumbs | 1 package dates |
| 1 cup sugar | 1 cup walnut meats cut fine |
| Pinch of salt | 1 teaspoon baking powder |
| 6 eggs | |

Method—Mix crumbs, sugar, salt and baking powder. Add well beaten eggs, then chopped nuts and dates. Bake in moderate oven.—Mrs. Herman Namanny.

ENGLISH COOKIES

- | | |
|---------------------------|--------------------------|
| 2 cups brown sugar | 3 cups flour |
| 1 cup shortening | 1 teaspoon baking powder |
| 1 cup cold coffee | 1 teaspoon nutmeg |
| 1 teaspoon soda in coffee | 1 teaspoon cinnamon |
| 2 eggs | 3/4 cup nuts |

Method—Cream shortening and sugar. Mix dry ingredients together and add. Add eggs and coffee. Drop from spoon on greased cookie sheet.—Mrs. Ellen Nyght-Kirmse, Cudahy, Wis.

FRUIT COOKIES

- | | |
|--------------------------------|------------------------------------|
| 1 cup butter | or 2 teaspoons burnt sugar |
| 1½ cups sugar (white or brown) | 4 eggs |
| 1 cup black walnut meats | 1 cup chopped dates |
| 1 teaspoon baking powder | 1 teaspoon soda in ½ cup hot water |
| 1 teaspoon vanilla | 3 cups flour |
| 1 teaspoon maple flavoring | |

Method—Cream butter and sugar. Add other ingredients. Drop from spoon on greased baking sheet and bake in a moderate oven.—Mrs. George Graham.

FRUIT DROPS

- | | |
|----------------------|---------------------|
| 2 cups brown sugar | 1 teaspoon cinnamon |
| ½ cup butter or lard | 1 teaspoon cloves |
| 1 cup sour milk | 2 eggs |
| 1 teaspoon soda | 1 cup raisins |
| 3½ cups flour | ½ cup walnuts |

Method—Sift flour, cinnamon and cloves together. Cream sugar and shortening. Add eggs, cinnamon, cloves, raisins and nuts. Add flour, soda and milk. Drop from spoon on baking sheet. Mrs. Louise M. Coon.

FUDGE COOKIES

- | | |
|----------------------|------------------------------|
| 1 cup condensed milk | 3 cups graham cracker crumbs |
| 2 squares chocolate | 1 teaspoon vanilla |
| 2 cups sugar | 1 tablespoon butter |
| ½ lb. marshmallows | ¼ teaspoon salt |
| 1 cup nuts | |

Method—Melt chocolate and milk over fire. Add sugar and cook until it forms soft ball in water. Remove from fire and add marshmallows, nuts, graham cracker crumbs, vanilla, butter and salt. Stir together until all melts. Put in pan and place in ice box. Cut in small squares when cool.

Mrs. E. Frederickson, Lake City, Iowa.

GINGER COOKIES

- | | |
|-----------------------------------|----------------------|
| 1 cup sugar | 2 teaspoons ginger |
| 1 cup molasses | 2 teaspoons soda |
| 1 scant cup butter and lard mixed | ½ cup boiling water |
| 2 eggs | Flour for soft dough |

Method—Cream sugar and shortening. Add eggs, then dry ingredients and molasses. Dissolve soda in boiling water and add. Roll ¼ inch or thinner, as desired. Cut and bake in moderate oven.—Mrs. Albert Sandburg.

GINGER DROP COOKIES

- | | |
|--|----------------------------------|
| 1 egg | ginger to taste |
| 1 tablespoon shortening | 2/3 cup rich milk |
| 1 cup sugar (½ cup white; ½ cup brown) | 1 heaping teaspoon baking powder |
| ½ cup sorghum | ½ teaspoon soda |
| Nutmeg, cinnamon, cloves, | 2½ cups flour |

Method—Mix ingredients in order given. Use enough flour to make stiff batter. Drop from spoon. Bake in medium hot oven.—Mrs. W. H. Main.

GINGER NUTS

- | | |
|---------------------|-------------------------|
| 3 cups flour | ½ teaspoon soda |
| 1 teaspoon cinnamon | ½ cup molasses |
| ½ teaspoon cloves | 1 egg, beaten |
| ½ teaspoon ginger | ½ cup melted shortening |
| ½ teaspoon salt | 1 cup chopped raisins |
| ½ cup sugar | ½ cup nut meats |

Method—Mix and sift dry ingredients. Add molasses, egg and shortening, then raisins and nuts. Mix to stiff dough. Shape in a long roll ¾ inch in diameter. Cut off ¾ inch pieces and roll in tiny balls. Roll each in sugar and bake in moderate oven about 15 minutes. Makes about 60 cookies. Balls may be flattened with a silver fork before baking.—Mrs. H. F. Mosel.

GOLDEN COOKIES

- | | |
|----------------------|--------------------------|
| 1½ cups fat | 8 egg yolks |
| 2 cups sugar | 1 cup chopped figs |
| 2 teaspoons cinnamon | ½ cup chopped nuts |
| 1 teaspoon cloves | 4 cups flour |
| ½ teaspoon salt | 1 teaspoon soda |
| 1 teaspoon vanilla | 1 teaspoon baking powder |

Method—Cream sugar and fat, mix in other ingredients lightly. Make in rolls. Chill dough; slice and bake.

Mrs. J. A. Purinton, Farlin, Iowa.

GUM DROP COOKIES

- | | |
|------------------------|--------------------------|
| 1 cup brown sugar | 1 teaspoon soda |
| 1 cup white sugar | 1 teaspoon baking powder |
| 2 eggs | 1 cup chopped gum drops |
| 1 cup lard | 2 cups oatmeal |
| 2 cups flour (or more) | |

Method—Roll in balls, press flat slightly and bake.
Mrs. Clarence Sandeen.

GUM DROP COOKIES

4 eggs
2 1/4 cups light brown sugar
2 cups sifted flour
1/4 teaspoon salt

1 cup chopped nut meats
18 large lemon and orange gumdrops

Method—Beat eggs thoroughly. Add sugar, beat well. Add flour and salt, then nut meats and diced gumdrops. Spread on large baking pan about 1/4 inch thick. Bake 20 minutes at 350 degrees.—Ethel Anderson.

HERMITS

1 cup shortening
2 cups brown sugar
1 egg
2/3 cup milk
2 cups raisins

4 cups flour
6 teaspoons baking powder
Pinch salt
1/2 teaspoon cloves
1 teaspoon cinnamon

Method—Cream shortening, add sugar, then beaten egg. Mix well and add milk. Sift flour, baking powder, salt and spices together, add slowly to first mixture. Dredge raisins with flour and add. Drop on greased tins and bake in moderate oven 15 minutes.—Mrs. Joe Hetland.

ICE BOX COCOANUT COOKIES

1 cup butter
2 cups brown sugar
1 teaspoon vanilla
1 teaspoon soda
1 1/2 teaspoons baking powder

1/4 cup hot water
2 eggs
4 1/2 cups flour
1 cup cocoanut

Method—Cream butter and sugar, add other ingredients in order given. Form into balls and press with fork on greased cookie sheet. Bake 15 minutes in hot oven. Dough may be kept in cool place several days.

Mrs. R. G. Conover, Colorado Springs, Colo.

LEMON SNAPS

2 cups sugar
1 cup butter
Juice of 1 lemon and grated rind

2 eggs
1 teaspoon soda
1 tablespoon milk
5 cups flour

Method—Cream sugar and butter, add juice of lemon and rind, beat eggs very lightly, add, beat thoroughly; add soda in milk, flour to roll. Bake in moderate oven.

Mrs. Ray Purinton, Waseca, Minn.

MINCE MEAT COOKIES

1 cup butter
1 cup brown sugar
3 eggs
1 tablespoon water

Pinch soda
4 cups flour
1 package mince meat
1 cup nut meats

Method—Mix all ingredients together. Drop from a spoon on baking sheet. Bake in moderate oven.—Mrs. Wilbur Wiles.

MOLASSES DROP COOKIES

1/2 cup shortening
1 cup sugar
1 egg
1 cup molasses
4 1/2 cups flour
1/2 teaspoon salt
1 teaspoon nutmeg

2 small teaspoons ginger
1 teaspoon cloves
1 teaspoon cinnamon
1 cup hot water
2 teaspoons soda
1 cup dates (cut fine)
1/2 cup nut meats

Method—Cream sugar and shortening. Add egg. Mix dry ingredients and add. Add molasses, water, dates and nuts. Drop from spoon on cookie sheet. Bake quick in hot oven.

Mrs. V. L. McCuskey.

MYSTERY BARS

1 cup flour
1/2 cup shortening
1/2 cup brown sugar
2 eggs (beaten)

1 1/2 cups brown sugar
4 tablespoons flour
1/2 teaspoon baking powder
1/2 cup nuts

Method—Mix together flour, butter and 1/2 cup brown sugar, flatten out in greased pan. Bake 15 minutes in moderate oven. Mix other ingredients and pour over baked part and bake another 15 minutes. Cut in bars.

Aileene Downie-Beaman, Mount Ayr, Iowa.

NAVY BARS *16 rations*

Crust—
2 lbs. flour
1 lb. shortening
Pinch salt

Filling—
No. 2 can figs
2 teaspoons cornstarch

Icing—
1 cup powdered sugar
Cocoanut

Method—Make regular pie crust. Roll out and cover bottom of pan. Add crushed figs and cover with thin top crust. Cut in 2 inch squares and wash off with egg, sugar, milk and water. Bake in moderate oven (350 degrees.) When brown, ice with hot water icing and sprinkle with cocoanut. *Harry Groves Jr. U.S.S. New Mexico*

ORIGINAL RECIPE FOR NAVY BARS

1232 Rations—Makes 22 sheet pans, size 24"x32".
(56 rations per pan)

Bake Shop Recipe for General Mess.

(1) Pie Dough: Cream together 96 lbs. flour, 48 lbs.

shortening, salt 1 lb., sugar $2\frac{1}{2}$ lbs. Use enough cold water to make stiff pie dough, and mix like regular pie dough. Divide into pieces weighing about 5 lbs. or a piece big enough when rolled out to cover pan to be used (Roll out thin.) This is for bottom layer.

(2) For Figs: Use 36 gallons, drain juice. Mix well with 3 lbs. corn starch. Cover bottom of pan with layer of crust. Place filling over crust $\frac{1}{2}$ inch thick. Roll out top cover, place over filling, seal edges, and cut into desired shape.

(3) Wash with mixture of 6 eggs, 4 cups sugar, 1 pint evaporated milk, 1 pint water. Bake in moderate oven 375° F., for 40 minutes.

(4) After cool, ice with 15 lbs. powdered sugar and enough water to make thin paste.

(5) While still moist and before it sets, sprinkle a layer of cocoanut (shredded) (12 lbs) and serve cold.

Archie E. Hammond, Baker, U. S. S. New Mexico.

NUT COOKIES

1 cup crisco	$\frac{1}{3}$ cup sour milk
2 eggs	1 cup nut meats
2 cups light brown sugar	$3\frac{1}{2}$ cups flour
1 teaspoon vanilla	1 teaspoon soda
$\frac{1}{4}$ teaspoon salt	

Method—Cream fat and sugar for 2 minutes. Add remaining ingredients and blend thoroughly. Drop from spoon on greased baking sheet and flatten down with a spoon. Bake in moderate oven 10 minutes.

Mrs. Fred Stanley.

OATMEAL COOKIES

1 cup white sugar	solved in a little hot water
1 cup lard	1 cup brown sugar
2 cups flour	2 eggs
1 teaspoon baking powder	4 cups oatmeal
$\frac{1}{2}$ cup walnuts	1 cup raisins
Pinch of salt	1 teaspoon vanilla
1 level teaspoon soda dis-	

—Mrs. Bertha Millis.

OATMEAL MACAROONS

2 cups brown sugar	Pinch of salt
1 cup shortening (melted)	1 cup cocoanut
2 egg yolks	4 cups oatmeal
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon baking powder
1 teaspoon soda	2 egg whites

Method—Mix sugar, shortening and egg yolks well, then add cocoanut. Add soda, dissolved in a little hot water. Add oatmeal, flour and baking powder, and last the beaten egg whites. with a floured fork crosswise. Bake in moderate oven.

Mrs. Nels Larson.

PEANUT BUTTER COOKIES

1 cup brown sugar	3 eggs
1 cup white sugar	1 teaspoon soda
$\frac{1}{2}$ cup shortening	3 cups flour
1 cup peanut butter	

Method—Mix as given. Roll into little balls and press down Mrs. Jack Rushton.

PEANUT BUTTER COOKIES

1 cup brown sugar	3 eggs
1 cup white sugar	1 teaspoon soda
1 cup shortening	3 cups flour
1 cup peanut butter	

Roll into little balls and press down with a fork crosswise. Bake in moderate oven.—Geneva Summers-Wyatt, Ogden, Iowa.

OATMEAL CRISP COOKIES

1 cup butter	$1\frac{1}{2}$ cups flour
1 cup brown sugar	$\frac{1}{4}$ teaspoon baking powder
1 egg	$\frac{1}{3}$ teaspoon salt
$1\frac{1}{4}$ cups oatmeal	$\frac{1}{4}$ teaspoon soda
$\frac{1}{2}$ cup corn flakes	1 cup peanuts

Method—Mix as given. Make into balls, press with fork to flatten. Bake in moderate oven.—Mrs. Wm. Fell, Lake City, Ia.

OATMEAL DATE BARS

Batter—	Filling—
$\frac{3}{4}$ cup melted butter	1 lb. dates, chopped
1 cup brown sugar	1 cup sugar
$1\frac{3}{4}$ cups rolled oats	1 cup boiling water
$1\frac{1}{2}$ cups flour	Cook until thickened
1 teaspoon soda	
$\frac{1}{2}$ teaspoon salt	

Method—Crumb batter with fingers. Place $\frac{1}{2}$ the mixture in a loaf baking pan. Put filling in and place the remainder of the batter on top. Bake 30 minutes in a slow oven. Cut into bars.—Mrs. C. H. Hinde.

SALTED PEANUT COOKIES

1 cup shortening	1 teaspoon baking powder
$1\frac{1}{2}$ cups brown sugar	1 teaspoon soda
2 eggs, beaten	2 cups corn flakes
1 teaspoon vanilla	2 cups oatmeal
2 cups flour	$1\frac{1}{2}$ cups salted peanuts
$\frac{1}{2}$ teaspoon salt	

Method—Cream shortening and sugar, add well beaten eggs and vanilla. Chop peanuts fine, or run through food chopper. Mix all dry ingredients, and add to shortening and sugar. Large peanuts are best. Bake in moderate oven.—Mrs. Glenn Drake.

PINEAPPLE COCOANUT COOKIES

- | | |
|--------------------------|--------------------------|
| 1/2 cup shortening | 1/2 teaspoon soda |
| 1/2 cup brown sugar | 1/2 teaspoon salt |
| 1/2 cup white sugar | 1 teaspoon baking powder |
| 1 egg | 1 teaspoon vanilla |
| 1 cup shredded pineapple | 1 cup cocoanut |
| 2 1/2 cups flour | |

Method—Sift flour, soda, salt and baking powder together. Add to shortening, creamed with the sugar and beaten egg. Drop from spoon and bake in rather quick oven from 12 to 15 minutes. —Mrs. Otis Stinogle.

RANGER COOKIES

- | | |
|--------------------|----------------------------|
| 1 cup butter | 2 cups flour |
| 1 cup white sugar | 1 teaspoon soda |
| 1 cup brown sugar | 1/2 teaspoon baking powder |
| 2 eggs | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 2 cups oatmeal |
| 1 cup cocoanut | 2 cups rice krispies |

Method—Cream shortening and sugar, add eggs and vanilla and mix smooth, add flour sifted with soda, salt and baking powder. Add oatmeal, rice krispies and cocoanut and mix. The dough will be quite crumbly. Mold with the hands into balls size of walnuts. Place on greased cooky sheet and press out with fork. Bake 15 to 20 minutes at 350 degrees.

Bertha Frotscher-McKinley, Havre, Mont.

MRS. G. M. GIFFORD'S RAISIN SQUARES

- | | |
|--|----------------------------|
| 1 cup shortening | 1 1/2 cups sugar |
| 2 eggs | 3 1/2 cups flour |
| 2 teaspoons cinnamon | 1 1/2 cups raisins, cooked |
| 1 cup liquid, the raisins were cooked in | Nuts, if desired |

Bake in sheets, frost and cut into bars or squares.

RAISIN STICKS

- | | |
|---------------------|-----------------|
| 3 eggs, well beaten | 1 cup flour |
| 1 cup sugar | 1 cup raisins |
| 1 teaspoon extract | 1 cup nut meats |

Method—Combine in order given. Beat well. Bake in moderate oven.—Mrs. F. C. Fisher.

ROSE LEAVES

- | | |
|----------------|-------------------------|
| 1 cup sugar | 1/4 teaspoon salt |
| 1/2 cup crisco | 1 teaspoon rose extract |
| 2 eggs | 2 cups flour |

Method—Cream crisco, add sugar gradually, beat eggs well and stir into first mixture. Add salt, extract and flour. The dough should be soft. Chill. Roll thin with sugar instead of flour,

See page 102

SCOTCH COOKIES

- | | |
|-----------------------------|------------------------------|
| 1 cup shortening | 1/4 teaspoon soda |
| 2 cups sugar | 1 teaspoon powdered kardomon |
| 4 egg yolks or 2 whole eggs | 1 teaspoon cinnamon |
| 1/2 teaspoon salt | 1 cup ground raisins |
| 3 1/2 cups flour | 1/2 cup sorghum |
| 1/4 cup sweet or sour milk | |
| 2 cups ground oatmeal | |

Make into rolls and let stand over night. Slice thin and bake in moderate oven.—Mrs. Ed Green.

SCOTCH SHORTBREAD WITH A TOPPING COOKIES

Mix and work together:

- | | |
|------------------------|---------------------|
| Mix and work together— | 1/2 cup brown sugar |
| 1/2 cup soft butter | 1 cup flour |

Work until perfectly blended. Then pat down firmly into a 8x13 pan. Bake 10 minutes in 375 degrees oven.

While baking mix:

- | | |
|---------------------|------------------------|
| 1 cup sugar | 1 cup almonds shredded |
| 2 eggs | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 1 1/2 cups cocoanut |
| 3 tablespoons flour | |

Mix ingredients thoroughly. Pour over the first mixture in the pan after it has baked 10 minutes. Replace in oven and bake 20 minutes longer at 375 degrees.

These are chewy and delicious.

Mrs. Myron McMillan, St. Paul, Minn.

SNOWBALLS

- | | |
|-------------------------|--------------------|
| Vanilla wafers | 2 eggs well beaten |
| 1 cup sugar | 1/2 cup nut meats |
| 1 cup crushed pineapple | Pinch of salt |

This is not to be cooked.

Method—Put the above mixture between vanilla wafers. Chill for few hours or can be fixed day before. When ready to serve, top with whipped cream and sprinkle with cocoanut.

Mrs. Herbert Rushton.

SOUR CREAM COOKIES

- | | |
|------------------|-------------------------------|
| 2 cups sugar | 1 3/4 teaspoons baking powder |
| 1 cup shortening | 1/2 teaspoon salt |
| 1 cup sour cream | 3 eggs |
| 1 teaspoon soda | 1 teaspoon vanilla |
| 3 cups flour | |

Method—Cream shortening and sugar. Add soda to sour cream. Add eggs, then dry ingredients and lastly the sour cream. Bake in moderate oven.—Mrs. Victor Nyght.

cut with small fancy cutters. Place on tins greased with crisco and bake in moderate oven 8 or 10 minutes. (Lemon or orange extract may be substituted.)—Mrs. W. M. Hubbard, Le Mars, Ia.

SNICKERDOODLES COOKIES

1 cup light brown sugar	2 tablespoons butter
1 egg	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup chopped raisins	2 teaspoons baking powder
2 cups flour	

Method—Cream sugar and shortening. Add other ingredients and bake. (Sugar, cinnamon, nuts or cocoanut may be substituted for raisins.)—Mrs. Charlie Rushton.

SOUR CREAM LEMON COOKIES

3 eggs	1 cup sour cream
1 cup lard	1 teaspoon lemon extract
1 teaspoon soda	Flour to make soft dough
2 cups sugar	

Knead as little as possible, roll $\frac{1}{8}$ inch thick and bake in quick oven.—Mrs. D. W. Ault, Fort Dodge, Ia.

SPANISH NUT COOKIES

2 cups brown sugar	1 cup whole peanuts
1 cup shortening	2 cups flour
2 eggs	1 teaspoon soda
$1\frac{1}{2}$ cups oatmeal	1 teaspoon baking powder
$1\frac{1}{2}$ cups corn flakes	Vanilla

Method—Cream shortening and sugar, add eggs, then rest of ingredients in order given. Drop from spoon and bake.

Mrs. D. L. Farnham.

GRANDMA'S SUGAR COOKIES

1 cup sour cream	2 tablespoons sour milk
$\frac{1}{2}$ cup butter	1 teaspoon soda
3 cups sugar	2 eggs

Flavor with ground cinnamon and nutmeg. Flour to handle nicely. Roll out and sprinkle with sugar, cut and bake.

Mrs. Lyle C. Oakes.

GRANDMA GIVENS' SUGAR COOKIES

3 cups sugar	1 level teaspoon baking powder
1 cup sour cream	$\frac{1}{2}$ to 1 teaspoon soda (according to sourness of cream)
1 cup lard	Flour to make quite stiff dough
3 eggs	
Pinch salt	

Method—Cream sugar and lard. Add eggs, salt, flour, bak-

ing powder, soda and sour cream. Roll and sprinkle with sugar. Cut out and bake. Makes 75 to 100 cookies. Place in tight container. Will keep for a month if not eaten.

WALNUT COOKIES

1 cup sugar	$\frac{1}{4}$ cup pastry flour
2 eggs	$\frac{1}{4}$ teaspoon baking powder
$\frac{1}{4}$ teaspoon salt	1 cup nut meats

Method—Beat eggs one minute. Add rest of ingredients. Pour in greased pan. Bake. Cut in round or squares.

Mrs. Chas. Beacham.

WHITE ALMOND ICE BOX COOKIES

2 cups sugar	$4\frac{1}{2}$ cups flour
1 cup butter or lard	1 tablespoon almond extract
3 eggs	$\frac{1}{2}$ cup chopped almond meats
1 tablespoon baking powder	if you wish

Method—Cream shortening and sugar. Add eggs and dry ingredients, then extracts. Let stand over night. Form into balls size of small walnut. Press down with a fork, bake in moderate oven.—Mrs. Ed Green.

"Let appetite yield to reason."

DOUGHNUTS and CREAM PUFFS

DOUGHNUTS

1 cup sugar	2 eggs
1 cup sour cream	1 teaspoon soda
Nutmeg	Flour to roll

Method—Mix ingredients. Roll, cut and fry in deep fat.—Mrs. W. J. Carroll.

POTATO DOUGHNUTS

1 cup mashed potatoes	2 $\frac{3}{4}$ cups flour
1 cup sugar	3 teaspoons baking powder
3 tablespoons shortening	1 teaspoon mace
3 eggs beaten	1 teaspoon ginger
$\frac{1}{2}$ cup milk	1 teaspoon nutmeg
1 teaspoon vanilla	

Method—Add sugar to mashed potatoes while hot. Let cool, add shortening, eggs and rest of ingredients. Roll, cut and fry in deep fat.—Mrs. E. H. Schnebel.

RAISED DOUGHNUTS

1 cake compressed yeast	5 tablespoons butter (melted)
$\frac{1}{4}$ cup warm water	1 $\frac{1}{2}$ cups sugar
2 cups milk (scalded)	1 teaspoon salt
2 $\frac{1}{2}$ cups flour	1 teaspoon grated nutmeg
1 teaspoon sugar	1 teaspoon soda
3 eggs (beaten)	3 $\frac{1}{2}$ cups flour

Method—Early in the morning put yeast and 1 teaspoon sugar to soak in warm water. Add 2 $\frac{1}{2}$ cups flour to cooled, scalded milk and the yeast. Beat thoroughly. Let raise two hours in warm place. Add other ingredients, knead, let raise till very light. Roll out rather thin, cut with doughnut cutter, place on cookie sheet, let raise $\frac{1}{2}$ hour. Fry in deep fat.—Mrs. Nels Larson.

SWEET CREAM DOUGHNUTS

1 cup sugar	2 heaping teaspoons baking powder
2 eggs	4 cups flour
1 cup sweet milk	1 teaspoon vanilla
$\frac{1}{2}$ cup sweet cream	

Method—Beat egg yolks until light. Add sugar, cream, milk and vanilla. Add flour, sifted with baking powder, then add stiffly beaten egg whites. Roll, cut and fry in deep fat.

Mrs. Fremont Faul.

CREAM PUFFS

$\frac{1}{2}$ cup butter
1 cup water
1 cup flour
3 eggs

Filling—
 $\frac{1}{2}$ pint milk
2 tablespoons flour
5 tablespoons sugar
1 egg
Vanilla
Cook in double boiler

Method—Let water and butter come to a boil. Add flour, stirring good. Let cool. Add beaten eggs, one at a time. Drop in pan and bake about 35 minutes. Let cool and fill with filling. Mrs. Stella Smith.

CREAM PUFFS

1 cup water
 $\frac{1}{2}$ cup butter

1 cup flour
4 eggs

Method—Boil water and butter, stir in flour, stir rapidly until smooth. Let cool. Then stir into mixture the eggs, one at a time, beat until smooth. Drop in greased muffin pans and bake 25 to 30 minutes in quick oven. When cool fill with whipped cream.—Mrs. Carl Schoberlein.

"Unless some sweetness at the bottom lies
Who cares for all the crinkling of the pie."

PIES

GOLDEN APRICOT JELLO-PIE

$\frac{1}{2}$ lb. dried apricots cooked and water
and drained $\frac{1}{4}$ teaspoon salt
 $\frac{1}{3}$ cup sugar 1 package orange jello
1 pint warm apricot juice 1 baked 9-inch pie crust

Method—Put apricots through ricer after cooked, then combine with sugar. Dissolve jello in warm apricot juice and water. Add salt and pour over apricots, then chill. When slightly thickened, turn into cold pie shell. Chill until firm. Top with whipped cream and sprinkle with shredded cocoanut if desired.

Helen Anderson.

BANANA CREAM PIE

$1\frac{1}{2}$ cups milk $\frac{1}{4}$ teaspoon vanilla
 $\frac{1}{4}$ cup sugar 4 bananas
 $\frac{1}{4}$ teaspoon salt 1 tablespoon butter
3 tablespoons flour 1 9-inch baked pie shell
1 egg yolk Whipped cream or meringue

Method—Scald milk in top of double boiler, mix sugar, salt, flour and egg with a few spoonsfuls of cold milk. Add to hot milk and cook until thick; then add butter and vanilla. Cool. Put in pie shell with layers of sliced bananas. Top with whipped cream or meringue.—Mrs. Wayne Wilson.

BOB ANDY PIE

2 cups sugar $\frac{2}{3}$ cup butter
3 tablespoons flour 3 eggs beaten separate
1 teaspoon each of cinnamon 2 cups milk
and cloves

Pour in uncooked pie shell and bake. Enough for two pies.—Myrna Skinner.

BRIDGE PIE

$\frac{1}{4}$ cup butter 2 egg yolks
1 cup sugar $\frac{1}{2}$ cup dates
Add 6 tablespoons sweet milk $\frac{1}{2}$ cup nut meats

Method—Cream butter and sugar together. Beat egg whites stiff and fold in other mixture. Pour into unbaked shell and bake in slow oven $\frac{3}{4}$ hour.—Evelyn DeWitt.

CUSTARD PIE

Crust—	Filling—
$\frac{3}{4}$ cup flour	3 cups milk
$\frac{1}{4}$ teaspoon salt	3 eggs
$1\frac{1}{2}$ tablespoons water	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup shortening	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ teaspoon baking powder	1 teaspoon vanilla
	Little nutmeg

Scald the milk, chill the crust and start in hot oven so that the crust won't soak.—Mrs. A. F. Blome.

CHERRY CUSTARD PIE

Line a pie pan with raw pie crust. Cover bottom with layer of either fresh pitted cherries or canned cherries. Mix together 1 cup sugar, 1 cup cream and 1 heaping tablespoon flour; add 3 egg yolks, well beaten. Pour over the cherries and bake in a moderate oven until well set. Cover with meringue and brown.

Mrs. Bess Gaughanbaugh, York, Nebraska.

CHOCOLATE PIE

$\frac{1}{2}$ cup cocoa	3 eggs
$1\frac{1}{2}$ cups sugar	2 teaspoons vanilla
3 tablespoons flour, rounding	2 cups milk
1 tablespoon cornstarch, rounding	$\frac{1}{4}$ teaspoon salt

Method—Mix cocoa, cornstarch, flour, yolks of eggs, salt and milk. Cook until thick, stirring constantly. Add flavoring and pour into a baked pie crust. Cover with meringue made by beating the whites of the eggs until stiff and adding 2 tablespoons of brown sugar. Brown in oven 350 degrees.—Mrs. J. A. Wyatt.

CORONATION BUTTERSCOTCH PIE

2 tablespoons crisco or butter	2 cups milk (hot)
$\frac{1}{3}$ cup flour	Pie crust pastry
3 egg yolks	Meringue—
$1\frac{1}{4}$ cups brown sugar	3 egg whites
$\frac{1}{2}$ teaspoon salt	6 tablespoons sugar

Method—Mix sugar, flour and salt. Add milk and cook until mixture thickens. Just before removing from stove stir in beaten yolks and crisco. Let stand while preparing pie crust pastry. Divide crust dough into 3 parts and roll each out to a sheet. Cut into rounds 8 or 9 inches in diameter. Place separately on baking sheets, pricking each well. Bake in a hot oven (425 degrees) until delicately brown. Put pie together like a layer cake, with filling on top also. (Pie crust, filling, pie crust, filling, etc.) Cover with meringue made by beating egg whites thoroughly with the sugar. Brown slightly in slow oven. Serve when cool.

Mrs. Ames Poulson, Alta, Iowa.

CREAM DATE PIE

(Serves 6)

- | | |
|---------------------|----------------------------|
| 3 cups whole milk | 2/3 cup sugar |
| 1 tablespoon butter | 1/3 cup flour |
| 3 egg yolks | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 3/4 cup diced pitted dates |

Method—Scald milk and butter in top of double boiler. Add sugar, flour and salt, which have been thoroughly mixed. Stir until filling is smooth and thick. Cook eight to twelve minutes until shiny. Combine a small amount of filling with well beaten egg yolks and mix with remainder. Cook several minutes longer until egg is set, then add vanilla and dates. Stir until dates are mixed with filling. Pour into a pastry lined pie tin. Spread with unsweetened whipped cream or cover with a meringue.

Mrs. C. E. Wright.

CRUSTLESS FRUIT PIE

- | | |
|-------------------------------------|---|
| 2 cups fruit, cover with following: | 1 1/2 cups brown sugar (white if preferred) |
| 1 cup flour | 1/2 cup butter (scant) |

Method—Bake in slow oven.—Mrs. J. R. DeWitt.

FRENCH PIE

- | | |
|------------------------------------|-----------------------|
| 3/4 lb. vanilla wafers rolled fine | 2 eggs, beaten |
| 1/2 cup butter | 1 cup cream (whipped) |
| 1 cup sugar | 1 cup nut meats |
| | 1 cup chopped dates |

Method—Roll wafers fine. Place half in pan and pat down. Mix the butter, creamed, sugar and beaten eggs. Pour this mixture over crumbs in pan. Whip cream, add to it the nuts and dates. Place over mixture and top with the remainder of the crumbs. Cool several hours in refrigerator. Serve with whipped cream.—Hilma Carlson-Isaacson, Gowrie, Iowa.

GRAHAM CRACKER PIE

- | | |
|-----------------------------------|---------------------|
| 13 graham crax (1 1/4 cup crumbs) | 1/3 cup sugar |
| | 1 cup melted butter |
- Mix ingredients and press in deep pie pan, reserving 1/2 cup of the mixture.

Custard Filling—

- | | |
|--------------------|---------------------|
| 1/2 cup sugar | 1/4 cup flour |
| 1/4 teaspoon salt | 2 cups scalded milk |
| 3 beaten egg yolks | 1 teaspoon vanilla |

Method—Blend sugar, flour and salt in double boiler, add scalded milk and cook until thickened and smooth, stirring occasionally, add egg yolks gradually. Remove from stove and add vanilla. Pour in crumb-lined pan and top with meringue made of 3 remaining egg whites, 5 tablespoons sugar, 1/8 teaspoon vinegar. Sprinkle meringue with crumbs. Bake in moderate oven 325 to 350 degrees 15 to 20 minutes. Cool and serve.—Mrs. Roy Blunt.

GRAHAM CRACKER PIE

- | | |
|------------------------|---------------------|
| 20 graham crackers | 1 teaspoon cinnamon |
| 1/2 cup butter, melted | |
- Line pie pan with mixture and use following cream filling the same as any one crust pie.
- | | |
|--------------------|--------------------------|
| 1/2 cup sugar | 4 egg yolks |
| 2 cups milk | 2 tablespoons flour |
| 1/2 teaspoon salt | 2 tablespoons cornstarch |
| 1 teaspoon vanilla | |

Mrs. W. H. Naefke.

LEMON PIE

- | | |
|--------------------------------|------------------------|
| 1 1/2 cups sugar | 2 cups boiling water |
| 2 egg yolks | Juice of 1 lemon |
| 6 level tablespoons cornstarch | Grated rind of 1 lemon |
| | 1 teaspoon butter |

Mix sugar and cornstarch, add boiling water, and stir constantly. Cook until thick and then add beaten egg yolks, rind, butter and lemon juice. Put in baked shell and top with meringue.

Mrs. Oscar Madsen, Slifer, Ia.

LEMON CAKE PIE

- | | |
|----------------------------------|---------------------|
| Grated rind and juice of 1 lemon | substitute |
| 1 cup sugar | 2 tablespoons flour |
| 1 cup milk | Salt |
| 1 tablespoon butter or | 2 eggs |

Method—Combine sugar, grated rind, flour and butter. Beat eggs separately. Add egg yolks, milk and lemon juice to dry ingredients and fold in egg whites. Pour into unbaked pastry shell. Bake in hot oven 10 minutes, then lower heat and bake until an inserted knife comes out clean.—Mrs. C. S. Babcock.

LEMON CHIFFON PIE

- | | |
|----------------------------------|-----------------------------|
| 4 egg yolks | 2/3 cup sugar |
| Juice and grated rind of 1 lemon | 3 tablespoons boiling water |

Method—Beat all together and cook until thick. Cool. When cold add beaten egg whites and 1/3 cup sugar. Put in baked pie shell and brown in oven.—Mrs. Earl Harter.

MOCK LEMON PIE

- | | |
|------------------------------|-------------------------|
| 1 cup sugar | 2 egg yolks |
| 1 tablespoon flour (heaping) | 2/3 cup boiling water |
| 1 teaspoon lemon extract | 2/3 cup stewed pieplant |

Method—Cook in a double boiler and pour in baked pie crust. Put whites on top.—Jennie Erritt.

LEMON MERINGUE PIE

- | | |
|--------------------------------|-----------------------------|
| 1/2 cup cake flour | 1 1/2 cups water |
| 1 1/4 cups sugar | 3 egg yolks slightly beaten |
| Dash salt | 1/2 cup lemon juice |
| 1 tablespoon grated lemon rind | 1 baked 9-inch pie shell |
| 3 egg whites | 6 tablespoons sugar |

Method—Combine flour, sugar and salt in top of double boiler. Add water and egg yolks, mixing thoroughly. Place over hot water and cook 10 minutes, stirring constantly. Remove from fire, add lemon juice and rind. Cool. Pour into pie shell. Beat egg whites until foamy throughout, add sugar 2 tablespoons at a time, beating after each addition until sugar is blended. When all sugar is added continue beating until mixture stands in peaks. Pile lightly on filling. Bake in moderate oven 300 degrees, 15 minutes.—Mrs. Julius Johnson.

TOMATO MINCE MEAT (For Pie)

- | | |
|--------------------------------------|---|
| 1 peck green tomatoes (chopped fine) | 3 lbs. raisins |
| 1/2 peck apples | 1 cup vinegar |
| 1 cup suet | 2 tablespoons cloves, cinnamon, nutmeg and salt |
| 4 lbs. brown sugar | |

Method—Drain tomatoes, then cover with cold water and let come to a boil. Drain, then cover again and cook to boiling point. Drain well, add more water and cook with other ingredients. Boil till done and seal in jars.—Mrs. Ralph Yeager.

ORANGE ICE BOX PIE

- | | |
|-------------------------|--------------------------|
| 3/4 tablespoon gelatine | 1/2 cup sugar |
| 1/4 cup cold water | 1 scant tablespoon flour |
| 1 cup orange juice | 1/2 pint cream |
| 4 egg yolks | |

Method—Dissolve gelatine in cold water. Add egg yolks, sugar, flour and orange juice. Cook in double boiler until thickened. When cool add 1/2 pint cream, whipped and vanilla. Pour in graham cracker crust. Sprinkle with grated orange rind. Set in cool place for four hours.

Graham Cracker Crust

- | | |
|------------------------------------|------------------------|
| Graham cracker crust— | 1/3 cup powdered sugar |
| 1 1/2 cups crushed graham crackers | 1/2 cup melted butter |

Mix all together, pat in pie tin. Do not bake.
Mrs. Clyde Mummert.

ORANGE CHIFFON PIE WITH ORANGE PASTRY

- | | |
|--------------------|----------------------------|
| 1 1/4 cups flour | 1/2 teaspoon salt |
| 1/3 cup shortening | 3 tablespoons orange juice |

Method—Sift flour and salt together. Cut in shortening. Add just enough orange juice to hold pastry together. Roll out and line a 9 inch pie pan. Prick well. Bake in hot oven about 15 minutes.

Filling

- | | |
|---------------------------|-------------------|
| 1 cup orange juice | 1/2 cup water |
| 1 tablespoon gelatine | 1/2 cup sugar |
| 2 tablespoons lemon juice | 1/8 teaspoon salt |
| 2 egg whites | 1/4 cup sugar |
| 1 cup whipping cream | |

Method—Heat orange juice, water and the 1/2 cup sugar to boiling. Soak gelatine in cold water and dissolve in hot liquid and sugar. Add lemon juice and cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which salt and the 1/4 cup of sugar have been added. Whip cream, fold half of it into filling, sweeten the remainder and decorate top of the pie.

Mrs. J. P. Mahe.

ORANGE PINEAPPLE PIE

- | | |
|--------------------------|-----------------------------|
| 1 cup sugar | Pinch of salt |
| 2 tablespoons cornstarch | 1 10c can crushed pineapple |
| 1/2 cup orange juice | |

Method—Cook in double boiler until thick, (remove from hottest part of the stove), then stir in 2 beaten egg yolks, piece of butter and grated orange rind. Put in baked crust. Whip whites of eggs for the top and brown in oven.—Mrs. Dottie M. Wyatt.

PEACH PIE

Line an unbaked pie shell with canned peach halves, round side up, then mix 3/4 cup sugar, 3 tablespoons flour, 1/4 teaspoon cinnamon, 3/4 cup of thick cream together, and pour over peaches. Put in oven and bake, (if you use fresh peaches use a cup of sugar.)—Mrs. G. A. Haynes.

FRENCH PEACH PIE

- | | |
|----------------|----------------------|
| 1 cup sugar | 1/2 cup flour |
| 1/3 cup butter | 5 or 6 fresh peaches |

Method—Use an unbaked pie shell. Cream the sugar, butter and flour. Put some of the mixture in the bottom of the pie shell, then a layer of sliced peaches. More of the mixture and peaches until shell is full. Invert a plate over the top and bake in a moderate oven until pie is set. May be served plain, or with ice cream on top.—Lola Johnson-Strom, Clarion, Iowa.

PEACH NUT PIE

- | | |
|----------------------|-------------------------|
| 1 baked pie shell | 1/2 pint cream, whipped |
| 10 marshmallows | 1/2 cup nut meats |
| 1/4 cup orange juice | 1/4 cup cherries |

Fill pie shell with peaches; if fresh peaches, add sugar. Cut the marshmallows, and add the orange juice, chill. Then add whipped cream and nut meats and cherries, and cover over with peaches and chill.—Mrs. June Wilson-Lauder, Fontanelle, Iowa.

PECAN PIE

- | | |
|------------------------|------------------------------------|
| 3 eggs slightly beaten | 1 teaspoon vanilla |
| 1 cup sugar | 1 cup coarsely chopped pecan meats |
| 1 cup corn syrup | |
| 1/2 teaspoon salt | |

Pour into pie shell and bake in 450 degrees oven for 10 minutes; reduce heat to 325 degrees and bake until filling is firm, about 50 minutes.—Mrs. Harold Deal.

OLD FASHIONED PUMPKIN PIE

- | | |
|---|--------------------------|
| 1 pint of pumpkin or squash put through a sieve | 1 cup of sugar |
| 1 pint of hot milk | 1 tablespoon of molasses |
| 3 well beaten eggs | 1 teaspoon of salt |
| | 1 tablespoon of cinnamon |

Method—Mix in order given and pour in uncooked pie shell. Bake in slow oven.

I made it like this 40 years ago and still do.
Mrs. M. J. Craigmile.

PUMPKIN PIE WITH MARSHMALLOWS

- | | |
|-----------------------|---------------------|
| 2 cups pumpkin | 1 teaspoon ginger |
| 1 cup brown sugar | 1/4 teaspoon nutmeg |
| 1/2 teaspoon salt | 1/4 teaspoon cloves |
| 1/2 teaspoon cinnamon | 2 beaten eggs |
| 1 1/2 cups milk | |

Method—Heat in double boiler. Pour into a tin lined with pastry and bake 40 minutes. (450 degrees) ten minutes. (325 degrees) 30 minutes or until set. Cut twelve marshmallows into halves and lay over top. Return to oven until marshmallows are brown.—Cora Farnham.

LILLIAN JOHNSON-SMITH'S PUMPKIN PIE

- | | |
|--------------------------|-------------------|
| 1 1/2 cups pumpkin | 1/2 teaspoon salt |
| 1 cup brown sugar | 3 eggs |
| 1 1/2 teaspoons cinnamon | 1/2 cup milk |
| 1 teaspoon ginger | 2/3 cup cream |

Method—Beat eggs, add pumpkin, then brown sugar and spices. Last add milk and cream.

RAISIN PIE

- | | |
|--------------------|----------------------|
| 1 cup sugar | 1 cup sweet cream |
| 1/4 teaspoon salt | 2 egg yolks |
| 1 tablespoon flour | 1/4 teaspoon vanilla |
| 2 egg whites | 1 baked pie crust |
| 1 cup raisins | |

Method—Stew raisins in water until tender. Drain. Add sugar and salt, then flour and cream, mixed thoroughly. Cook five minutes. Add egg yolks and cook until filling thickens. Add vanilla. Put into the baked crust. Meringue of egg whites may be placed on top of pie and browned in oven.—Mrs. Wilbert Meyer.

SOUR CREAM RAISIN PIE

- | | |
|------------------|---------------|
| 1 cup sour cream | 1 egg, beaten |
| 1 cup raisins | 1 cup sugar |

Method—Do not cook. Stir all together and bake between two crusts.—Mrs. L. D. Martin.

SOUR CREAM RAISIN PIE

- | | |
|--------------------------|------------------------|
| 1 cup thick sour cream | 1 cup seedless raisins |
| 1 cup light brown sugar | 3 eggs |
| 2 tablespoons cornstarch | 1 teaspoon vanilla |
| 1/2 cup sweet milk | |

Method—Dissolve brown sugar in the sour cream. Bring to a quick boiling point and when simmering stir in corn starch which has been dissolved in the sweet milk and into which has been beaten the egg yolks. Mix well and stir in the raisins, allow to simmer 5 minutes. Pour into baked pie shell. Cover with meringue.—Hazel Anderson, Los Angeles, Calif.

RHUBARB PIE

- | | |
|---------------------|--------------------------|
| 1 unbaked crust | 3 egg yolks, beaten |
| 1 1/2 cups sugar | 3 tablespoons cream |
| 2 tablespoons flour | 2 1/2 cups diced rhubarb |

Method—Beat egg yolks, mix with sugar and flour. Add rhubarb and cream and mix together. Pour into crust and bake until rhubarb is tender. Cover with beaten egg whites, brown in slow oven.—Mrs. John Schoberlein.

SODA CRACKER PIE

- | | |
|-------------------------|--------------|
| 3 eggs | rolled fine |
| 1 cup sugar | 1 cup pecans |
| 10 2-inch soda crackers | |

Method—Beat yolks separately and add sugar, crackers and nuts. Then fold in stiffly beaten egg whites. Bake in pie tin slowly at 300 degrees. Serve with whipped cream to which a little melted marshmallows have been added.

Darlene Wiles-Regan, Madison, So. Dak.

STRAWBERRY PIE

- | | |
|------------------------|--------------------------|
| 1½ quarts strawberries | 1 tablespoon lemon juice |
| 1½ cups sugar | 3 tablespoons cornstarch |
| ⅛ teaspoon salt | |

Method—Cut berries in halves lengthwise and mix with sugar and salt. Let stand 2 hours. Drain juice from berries. This should be 1½ cups. Make a paste of the corn starch, lemon juice and small amount of berry juice. Heat remaining juice to boil, add paste, stirring until thick and clear. Cool, then pour over berries. Pour in baked pie crust and serve with whipped cream.—Zelpha Hittle-Thew.

STRAWBERRY JELLO PIE

- | | |
|--------------------------------------|------------------------------|
| 1 package strawberry jello | Use juice in jello if canned |
| 1 cup strawberries (fresh or canned) | ones are used |
| | Sweeten to taste |

Method—When jello thickens some add the strawberries and 2 cups whipped cream. Stir together and mold in pie shell.—Mrs. J. F. Baden, Lake City, Iowa.

SYRUP PIE

- | | |
|-------------------------|----------------------------|
| 1 cup dark syrup (Karo) | 1 tablespoon flour stirred |
| 1 cup sugar | in the sugar |
| 2 eggs, beaten | 1 teaspoon vanilla |

Bake in one crust in a slow oven.—Mrs. Clifton Early.

NEVER FAIL PIE CRUST

- | | |
|-----------------------|-----------------------|
| ½ cup lard (generous) | 1½ cups flour |
| ¼ cup boiling water | 1 level teaspoon salt |

Method—Dissolve lard in boiling water. Stir in flour and salt. Let cool and roll thinner than for ordinary pie crust. This makes a 2 crust pie and a shell.—Mrs. E. L. Grimes.

EVER READY PIE CRUST

- | | |
|---------------|---------------------------|
| 12 cups flour | 4 teaspoons salt |
| 4 cups lard | 6 teaspoons baking powder |

Blend and store in a cool place.

For Pie Crust

For one pie crust use 1 cup mixture, add water for dough to roll.

For Biscuit

Use 1 cup mixture, 1 cup flour, 1 teaspoon baking powder, milk for soft dough.

For Meat Pie or Pudding

Use same as for biscuits, add milk for batter.—
Mrs. M. J. Craigmile.

VINEGAR PIE

- | | |
|---------------------------|-----------------------|
| 1½ cups water | 1 cup sugar |
| 3 eggs | 3 tablespoons flour |
| 1 teaspoon butter | 5 tablespoons vinegar |
| 3 teaspoons lemon extract | |

Method—Stir all together and cool till thick; use whites for frosting.—Mrs. Frank Lilly.

B99

"A bag of pudding the king did make,
And stuffed it well with plums,
And in it put great lumps of fat
As big as my two thumbs."

PUDDINGS

BAKED APPLE PUDDING DESSERT

Apples	1 cup brown sugar
1 teaspoon cinnamon	1 cup flour
1/2 cup white sugar	1/2 cup butter

Method—Pare and slice apples in a square pan until 1 1/2 to 2 inches thick. Sprinkle above mixture over top of apples and bake at 350 degrees until apples are done. Serve cold with whipped cream.

Mrs. W. R. Wiles, Madison, So. Dak.

APPLE PUDDING

Slice about 8 apples thin; place in bottom of pan. Mix and spread over them the following:

1 cup sugar	1/2 teaspoon cinnamon
1/8 teaspoon salt	Sifted together

Batter to pour over top:

1 cup sugar	1 cup sour cream
1 tablespoon melted butter	1 1/2 cups flour with 1 tsp. soda
1 egg	

Bake in moderate oven.—Mrs. Melvin Johnson.

LUCY FARNHAM'S BIRDS NEST PUDDING

Pare and cut up good cooking apples, until a 2 quart pan is 2/3 full, sprinkle with sugar and pour over a little water. Make a batter of 1 1/2 cups milk, 2 eggs, 1 tablespoon butter, 1 1/2 cups sugar, 2 teaspoons baking powder, and enough flour to thicken like muffins. Pour over apples and bake in slow oven.

CARROT PUDDING

1 cup carrots	1/2 teaspoon cloves
1 cup potatoes	Salt
1 cup sugar	1/2 cup raisins
1 cup flour	1/2 cup currants
1 teaspoon soda stirred in	1/2 cup butter
the potatoes	1/2 teaspoon cinnamon

Method—Mix flour with fruit. Steam 3 hours. Serve with hard sauce.

Hard sauce—

1 cup powdered sugar

3 tablespoons butter
1 egg white

—Mrs. Augusta Saunders.

BUTTERSCOTCH RICE PUDDING

1/2 cup dry rice, 1/4 teaspoon salt and 1 quart milk.

Method—Cook well in milk until tender, then add a mixture made of 1 cup brown sugar and 2 tablespoons butter, which have been cooked together till dark, but not burned. Cook all together for a few minutes until blended, then remove from fire and add 1 teaspoon vanilla. Cool and serve.—Mrs. Gus Anderson.

CORN STARCH PUDDING

1 quart sweet milk	4 tablespoons sugar
4 rounding teaspoons cornstarch	Pinch of salt
	Flavor to suit

Method—Heat milk in saucepan. Dissolve corn starch and sugar in milk, add to hot milk, stirring until done. Remove from fire, add salt and flavor to suit. Pour into individual molds. Cool. Unmold and serve with chocolate syrup topped with whipped cream, or serve with plain cream, cranberry sauce or any fruit syrup. Makes 6-8 servings.

Nelly Frotscher-Johnson, Rinard, Ia.

CHOCOLATE ICE BOX PUDDING

Cream 1/2 cup butter with 1 cup powdered sugar; add 6 egg yolks, one at a time; add 2 squares of melted chocolate; 1 teaspoon vanilla and a pinch of salt.

Method—Beat and fold in 6 well beaten egg whites. Line pan with vanilla wafer crumbs. Add mixture and put crumbs on top. Let stand in ice box over night. Serves 8 or 9.

Irene Carlson-Fox, Twin Falls, Idaho.

COTTAGE PUDDING

1 cup sugar (brown or white)	1 egg
2 tablespoons butter	1 cup sweet milk
3 cups flour	1 cup raisins or cherries

Steam three hours.

Sauce

Take 2 tablespoons of flour, 4 tablespoons brown sugar, 2 tablespoons of butter and water to make as thin as desired.

Mrs. S. J. Farnham.

DATE PUDDING

1 package dates, cut fine	1 cup boiling water
1 teaspoon soda	2 tablespoons butter
1 cup sugar	1 egg
1 1/2 cups flour	1/4 teaspoon salt
1 cup nuts	

Method—Add boiling water and soda to dates. Cool slightly and add butter, and sugar; when cool add egg, beaten, flour and salt. Bake 1/2 to 3/4 hour.—Clarice Shawver, Waterloo, Iowa.

DATE NUT PUDDING

- | | |
|---------------------------|--------------------------|
| 1/2 package chopped dates | 1 cup boiling water |
| 1 teaspoon soda | 1 cup sugar |
| 1 teaspoon butter | 1 egg |
| 1 1/2 cups flour | 1 teaspoon baking powder |
| 1 cup nut meats | |

Method—Dissolve soda in boiling water and pour over the dates. Mix sugar, butter and eggs, then add date mixture. Add flour, baking powder and nut meats. Bake about 40 minutes in a moderate oven. Cover with sauce.

- Sauce—
- | | |
|----------------------|-----------------------|
| 1/2 package of dates | 1/2 cup sugar |
| | 3/4 cup boiling water |
- Boil until thick.—Mrs. Walter Schultz.

INDIVIDUAL DATE PUDDING

- | | |
|--------------------|-------------------------------|
| 1/2 cup butter | 1 teaspoon vanilla |
| 1 cup sugar | 20 graham crackers |
| 3 eggs | 1 tablespoon flour |
| Pinch of salt | 1 1/2 teaspoons baking powder |
| 3/4 cup sweet milk | 1/2 cup nuts |

Method—Cream sugar and butter, add eggs. Crush the graham crackers, add the flour and baking powder to the cracker crumbs, then add alternately with the milk to the first mixture, add vanilla and nuts. Bake in krinkle cups in muffin tins in a moderate oven.

Boil together until thick the following: 1 package dates (stoned), 1 cup sugar, 1 cup water. Spread over the top of each pudding and serve with whipped cream.

Minnie Wilson-Leitch, Indianola, Iowa.

LEMON CREAM PUDDING

- | | |
|---------------------|--------------------------|
| 1 cup sugar | Grated rind and juice of |
| 1/4 teaspoon salt | 1 lemon |
| 2 egg yolks | 1 cup milk |
| 3 tablespoons flour | |

Method—Mix all together and fold in 2 egg whites beaten stiff. Last add 1 tablespoon melted butter. Put in baking dish and set in pan of boiling water. Bake slow for 1 hour.

Mrs. J. P. Mahe.

MACAROON PUDDING

- | | |
|-----------------------|------------------------|
| 1 dozen macaroons | 1 cup sugar |
| 1 tablespoon gelatine | 1/2 pint of sweet milk |
| 4 eggs | |

Method—Cook together until heavy cream. Add dissolved gelatine and 4 beaten egg whites. Pour over macaroons. Chill until firm. Top with whipped cream and chopped nut.

Mrs. W. E. Heddrick.

GRAHAM CRACKER PINEAPPLE PUDDING

Roll eight graham crackers into fine crumbs. Add 3 tablespoons butter, melted and stir well. Set aside.

- | | |
|-------------------------------|--------------------|
| 3 eggs | 1/2 cup sugar |
| 3 tablespoons flour | 1 1/2 cups milk |
| 1 small can crushed pineapple | 1 teaspoon vanilla |

Method—Mix sugar and flour in double boiler, add egg yolks and beat until creamy, add milk and cook until thick and smooth. Remove from fire and add the can of pineapple and stir thoroughly. Add vanilla. Pour 3/4 of crumb mixture in the bottom of baking dish. Pour over the top of the pudding. Beat the egg whites and pour over the top of the pudding. Sprinkle the rest of the crumbs over the whites and brown in oven.—Mrs. W. H. Schneider.

ORANGE PUDDING

- | | |
|-----------------------|--------------------------|
| 1 cup sugar | 3/4 cup sour milk |
| 1 egg | 1 teaspoon soda |
| 2 cups flour | Juice and grated rind of |
| 1 cup raisins, ground | 1 orange |
| 2 tablespoons butter | |

Method—Cream sugar and butter, add eggs; soda in the sour milk; raisins, flour. Bake and when done and still hot, spread over the top the following mixture:

- | | |
|--------------------|---------------|
| Juice of 1 orange | 1/2 cup sugar |
| Juice of 1/2 lemon | |

Serve with whipped cream.—Mrs. Ruth Swearingen.

SUET PUDDING

- | | |
|-----------------------------|------------------------------|
| 1 cup finely chopped suet | 2 cups flour |
| 1 cup brown sugar | 2 teaspoons baking powder |
| 1 cup hot water poured over | 1 teaspoon each of cinnamon, |
| suet | nutmeg and cloves (scant) |
| 1 cup raisins | Nuts if desired |

A few lemon and orange gum drops cut in bits and added with nuts make a rather fancy pudding and nice for Christmas gifts.

Steam 3 hours without opening. Serve with any good pudding sauce.—Mrs. R. K. Wolfe, Riceville, Iowa.

APPLE DUMPLINGS

Put in a deep baking dish, 1 cup sugar, butter size of an egg and 2 teaspoons lemon extract. Fill pan half full of water, let stand on the stove while preparing the following:

- | | |
|-------------------------------|-----------------------|
| 1 cup sweet cream | A small pinch of salt |
| 1 1/2 teaspoons baking powder | |

Make stiff as pie crust and roll thin.

Peel five or six apples and remove cores. Fill the core holes with sugar and roll the crust around each one. Put in the syrup and bake slowly for 1 hour.

Mrs. Herman Friederichs.

GRANDMA WYATT'S ENGLISH PLUM PUDDING

4 cups flour	5 cups sugar
8 teaspoons baking powder	2 cups citron
4 teaspoons salt	2 lbs. raisins
2 teaspoons cinnamon	2 lbs. currants
1/2 teaspoon cloves	(Mix and stand over night)

(Sift at night, and put in sack until morning)

Method—In the morning prepare 2 lbs. melted suet. While warm pour over the fruits, stir. (Does not mat together if stirred.) Mix in all the flour ingredients of first column. Add 4 cups sorghum, 4 cups warm water and 6 eggs or more. Put pudding in coffee cans, making them 2/3 full. Steam for 3 hours after boiling begins. Makes 10 or 12 one lb. can puddings.

ZWIEBACK PUDDING

1 package zwieback	1/2 cup sugar
1/2 cup butter	2 tablespoons cornstarch
1/2 cup cocoanut or almonds	1 1/2 pints milk
4 eggs	1 teaspoon vanilla

Method—Roll zwieback and set aside 1 cup. To the remainder add butter, sugar and cocoanut. Mix well and press firmly into the bottom of a 9x9 cake tin. Bake in moderate oven 10 minutes. While this is baking beat the 4 egg yolks, add 1/2 cup sugar, cornstarch moistened with a little cold milk. When remainder of the milk has reached the boiling point in double boiler add egg mixture and cook until thick. Flavor with vanilla. Spread this over first layer in pan. Beat egg whites and gradually beat in 1/2 cup sugar. Spread this over custard mixture. Sprinkle top with remainder of zwieback crumbs. Bake in slow oven 20 minutes. Serve cold with whipped cream.

Hilma Carlson-Isaacson, Gowrie, Iowa.

"Get a husband what he likes
And save a hundred thousand strikes."

DESSERTS**APPLE DESSERT**

8 apples (cut in small cubes)	1 cup sugar
2 beaten eggs	3 tablespoons bread crumbs
3 chopped almonds	2 tablespoons milk
1 tablespoon lemon rind	Flour to make stiff dough
1/4 teaspoon salt	

Method—Mix all ingredients in order given. Form small dumplings, roll in dry bread crumbs and fry in hot lard like doughnuts. When a golden brown remove from fat and sprinkle with sugar and cinnamon. A delicious dessert.—Mrs. Henry Kail.

BAVARIAN CREAM

1 pint thick cream	1/8 teaspoon salt
1 pint milk	1 oz. or 1/2 box gelatine
1/2 cup sugar	1/2 cup cold water
4 egg yolks	1 teaspoon vanilla

Method—Scald milk, beat yolks, add sugar gradually, then the hot milk, stirring as added. Cook in double boiler until it starts to thicken, add gelatine which has been soaked in the cold water. Stir until gelatine is dissolved. Cook until thick, add whipped cream and mould.

Hulda Farnham-Wirth, Laramie, Wyoming.

CHEESE DESSERT

Noodle dough	Dash salt
Cottage cheese	Dash sugar
1 egg	

Method—Roll noodle dough thin and cut in 3"x3" squares. Make batter of cheese, egg, salt and sugar. Put teaspoon of batter mixture in each noodle square and fold cornerwise after dampening edges. Drop in boiling salt water for 3 minutes. Have a hot skillet ready and fry in butter for 1 minute.

Lydia Sward-Weiss, Chicago, Ill.

CHEESE CAKE DESSERT

2 lbs. cottage cheese	6 eggs
1 pint cream	2 tablespoons flour
1 cup sugar	

White House, Wash. D. C.

January 27, '39.

Method—Strain cheese. Stir in sugar and beaten eggs. Add flour, then cream. Beat well. Bake 45 minutes in greased and floured pan. Slow oven.—Mrs. Eleanor Roosevelt. Sent by Malvina C. Thompson, Sec'y.

CHOCOLATE CREAM DESSERT

1 lb. plain thin chocolate ½ pint whipping cream
cookies Sugar and vanilla to taste

Method—Whip cream, add sugar and vanilla. Spread cookies thickly on one side with cream and put together in long roll. Press together lightly from each end. Let stand in cold place at least 12 hours. Slice diagonally and serve.

Bernice Anderson-Ziarko, Hamtramck, Michigan.

CHOCOLATE SNAP DESSERT

Two five-cent boxes of chocolate snaps. Crumble 1 box and put in bottom of dish. Cream ½ cup butter, beat in 1 cup powdered sugar. Separate 2 eggs, beat yolks and add to butter and sugar. Then beat whites stiff and add. Spread mixture over crumbs in dish, whip 1 cup cream, 1 small can pineapple (crushed) and drained well, ½ cup nut meats. Crumble last box of snaps, put on top of cream mixture which has been spread over first box of crumbs. Stand in cool place.—Mrs. Earl Harter.

CHOCOLATE FLOAT

1½ cups sugar 3 cups hot water
1 tablespoon cocoa

Bring to a boil in a large, flat cake pan. Then mix:

½ cup sugar 2 teaspoons baking powder
2 tablespoons cocoa 1 cup raisins
1 tablespoon butter ½ cup nuts
1 cup flour ¾ cup milk
½ teaspoon salt

Method—Place by spoonfuls on hot syrup, spread out a little and bake in moderate oven till firm to touch. A good dessert that can be mixed and baked quickly. Serve cut in squares with cream either plain or whipped. Serves 8.—June Johnson.

CHOCOLATE SOUFFLE

1 pint boiling water 1 teaspoon vanilla
1 cup sugar 1 square chocolate
Butter size of walnut 2 tablespoons corn starch
4 egg whites Salt to taste

Method—Melt chocolate, sugar and butter; stir while mixing to prevent scorching, then add water. When it boils add cornstarch dissolved in cold water. Let cook thoroughly and just before taking from the stove, stir in the egg whites well beaten and add vanilla. Serve with whipped cream. Egg yolks can be beaten and mixed with water and cornstarch and thus use them also.—Jennie Erritt.

COCOA DELIGHT

4 cups whole milk 3 tablespoons cocoa
1 cup sugar ½ cup nuts
4 tablespoons cornstarch 4 egg whites
4 egg yolks Vanilla

Method—Scald milk and sugar. Dissolve cornstarch in a little milk, to this add egg yolks and beat until light, add to hot milk, stirring well, add cocoa which has been dissolved in hot water. Cook until thickened, remove from fire and add stiffly beaten egg whites, add flavor and nuts. Chill and serve plain or with whipped cream.

Mrs. Lloyd Black.

CRANBERRY DESSERT

1 cup raw cranberries 2 cups sugar
1 cup raw apples ½ cup nut meats

Method—Grind cranberries and apples, mix in the sugar. Let stand for at least an hour. Just before serving add nuts and top with whipped cream. This tastes much like fresh strawberries and is just as good and fresh the following day.

Mrs. L. D. Martin.

PLAIN BAKED CUSTARD

2 cups milk Pinch salt
2 eggs Vanilla or nutmeg
4 tablespoons sugar

Method—Beat eggs lightly, add sugar, milk, etc. Pour into cups or baking dish and bake until firm.—Mrs. Lon Newcomb.

DATE ROLL

1½ cups graham cracker 3/8 teaspoon salt
crumbs 1 cup dates, chopped
8 marshmallows 1 tablespoon orange juice
¼ cup nuts ½ cup cream whipped

Method—Cut marshmallows into pieces, mix all together. Make into a roll, roll in graham cracker crumbs and let stand over night. Slice and serve with whipped cream.

Catherine Roberts-Hamm, Kansas City, Mo.

ICE BOX DESSERT

1½ cups sugar ½ cup butter
½ cup nuts 1 cup pineapple
Vanilla wafers 3 eggs

Method—Beat thoroughly the eggs, add sugar, soft butter, and last the pineapple. Lay wafers flat in dish, preferably a flat dish, spread above mixture evenly over wafers and sprinkle crushed nuts on top. Place in cool place over night. Serve with whipped cream.—Mrs. Martin Hartley.

ICE BOX DESSERT

- | | |
|----------------------|-----------------------|
| 1/4 cup butter | 1 small can Hershey's |
| 1 cup powdered sugar | chocolate syrup |
| 3 egg yolks | 3 egg whites, beaten |
| 1/2 cup nuts | 20 graham crackers |
| 1/2 lb. marshmallows | |

Method—Cream butter and powdered sugar. Add egg yolks, nuts and marshmallows. Add chocolate syrup and egg whites. Line pan with part of rolled cracker crumbs, add alternately with crumbs and mixture above, ending with crumbs on top. Let stand 24 hours.—Mrs. Malcolm Beck, Los Angeles, Calif.

HEAVENLY HASH

One small can crushed pineapple, 8 marshmallows cut fine; let stand one hour, then add 1 orange, 3 bananas, 1 pint whipped cream. Stir all together and set in a cool place until ready to serve.—Mrs. Orvel Beacham.

JELLO RICE

- | | |
|----------------------------------|--------------------------|
| 1 package jello (lime is best) | Few peanuts or nut meats |
| 1/2 package marshmallows | ground |
| 1/2 cup rice (cooked until soft) | |

Method—Let jello get almost hard then whip. Add marshmallows, nuts and rice and about 1 cup cream whipped. Set away to harden.—Mrs. Beryl Gray.

MARLOW FLUFF

- | | |
|-----------------------|-------------------------|
| 1/2 lb. marshmallows | 1 dozen graham crackers |
| 1/4 cup milk | 1 small can crushed |
| 1 cup cream (whipped) | pineapple |

Method—Dissolve marshmallows in milk over hot water; set out to cool. When cool add whipped cream and pineapple drained. Roll the crackers fine and put half in bottom of pan then spread the marshmallow mixture and sprinkle the rest of the crumbs on top. Sweet chocolate may be used in place of pineapple, in that case the chocolate is chipped in the marshmallows.—Mrs. Glenn Drake.

ORANGE JELLO SUPREME

- | | |
|--------------------------|---------------------|
| 1 package Royal gelatine | 1 cup orange juice |
| dessert | Pulp from 2 oranges |
| 1 cup boiling water | drained from juice |
| 1/8 teaspoon salt | 1 cup whipped cream |
| 2 tablespoons sugar | 1 cup marshmallows |

Method—Dissolve gelatine in boiling water; add the salt and sugar; add orange juice. Chill until it begins to thicken. Whip until frothy, then fold in fruit, marshmallows and cream. Pour into mold and chill until firm. Serves 8.—Carol Satterberg.

ORANGE DESSERT

One heaping tablespoon gelatine soaked in cold water and dissolved in 1/2 cup boiling water; 1 cup sugar, juice of 1 lemon, 1 cup orange juice and pulp. Let stand until almost set and stir in beaten whites of 3 eggs.—Mrs. Jorgine Schieldrup, St. Paul, Minn.

PEACH FLUFF

- | | |
|----------------------|----------------------|
| 1 package strawberry | 1 cup canned peaches |
| gelatin | 1 cup whipped cream |
| 1 cup hot water | 8 marshmallows |
| 1 cup peach juice | |

Method—Dissolve gelatine in hot water, add peach juice. Chill until cold and syrupy, whip with rotary egg beater until light and fluffy. Mash peaches and fold into gelatine mixture. Fold in whipped cream and marshmallows, diced. Chill until firm. Serve with whipped cream.

Mrs. G. J. Poppenheimer, Dancy, Wisconsin.

PINEAPPLE DELIGHT

- | | |
|-----------------|----------------------|
| 1/2 cup butter | 1/2 cup chopped nuts |
| 1 cup pineapple | 25 vanilla wafers |
| 1/2 cup sugar | |

Method—Cream butter and sugar, add well drained pineapple and chopped nuts. Roll vanilla wafers fine and add to mixture and place in refrigerator over night. Serve with sweetened whipped cream. Serves 6 to 8.—Mrs. Herman Namanny.

PINEAPPLE DELIGHT

Heat: 2 tablespoons pineapple juice and 12 marshmallows until dissolved.

Remove: from fire and beat until cool.

Add: 1 1/2 cups of whipped cream and beat again.

Line refrigerator tray with vanilla wafers, add 3 tablespoons crushed pineapple. Add beaten mixture. Freeze 3 hours. When frozen you may add bananas and whipped cream.

Mrs. Ray Miller.

PINEAPPLE ICE BOX CAKE DESSERT

- | | |
|---------------------------|-------------------------|
| 1 1/3 cups Borden's Eagle | 2 cups grated pineapple |
| Brand sweetened con- | well drained |
| densed milk | 1 teaspoon salt |

Method—To condensed milk add lemon juice and stir until it thickens, add salt and drained pineapple. Place a layer of vanilla wafers in a shallow pan. Spread half the condensed milk mixture, then cover with another layer of wafers and spread remaining condensed milk mixture top with layer of wafers. Place in ice box and chill over night; cut in squares. Serve with whipped cream garnished with maraschino cherries.

Mrs. Chas. Faye Beecham, Anadarko, Okla.

PINEAPPLE TORTE

1 cup butter
3 tablespoons sugar

1 1/4 cups flour

Beat well and spread in a 10x10 inch pan. Bake about 25 minutes in moderate oven.

1 No. 2 can crushed pineapple
1 1/4 cups sugar

2 tablespoons corn starch
4 egg whites

Add pineapple, and sugar, heat slowly and thicken real stiff with the cornstarch. Cool. Fold in egg whites, pour on the already baked crust and bake for 15 or 20 minutes. Should be firm. Serve with whipped cream. Serves 12.

canned pears are used, the juice may be used also.

Lettie A. Nichols-Toussaint, Chicago, Illinois.

PEAR AND GRAPE COCKTAIL

For each service use half a chilled pear, diced; 6 tokay grapes, halved and seeded; few drops of lemon juice; 1 teaspoon powdered sugar and 1/4 cup grape juice. Mix well and serve very cold. If

Mrs. C. H. Worsley.

PRUNE WHIP

Five egg whites (beaten well) beat in 1/2 cup sugar, 1 1/2 dozen prunes, (cooked and pitted and cut up fine,) 1 dozen walnuts cut fine. Bake 1/2 hour in pan of water in moderate oven.

Mrs. Paul Pearson.

REFRIGERATOR DESSERT

16 graham crackers rolled
1 small box marshmallows
1 cup chopped nuts

1 cup dates or 1 cup
crushed pineapple (drained)
1/2 pint coffee cream

Method—Cut up marshmallows, soak in cream. Mix all ingredients together and form in a roll. Crush two more crackers, cover the roll with crumbs. Keep in refrigerator over night. Slice and serve with a touch of whipped cream.

Mrs. Thos. J. Grace, Jr., St. Paul, Minn.

RHUBARB DESSERT

1 3/4 quarts rhubarb, diced
1 3/4 cups sugar
1 tablespoon Minute Tapioca
1/2 teaspoon salt

1/4 cup sugar
1/3 cup butter
2 eggs
1 cup cracker crumbs

Method—Mix rhubarb, sugar, tapioca and salt. Place in casserole and cover with the rest of ingredients. Bake 40 minutes at 350 degrees. Serve with whipped cream. (Use other fruits instead of rhubarb if desired.)

Daisy Babcock Theis, Ames, Iowa.

FRESH STRAWBERRY SCHAUM TORTE or MERINGUES

4 egg whites
1 cup sugar

1 teaspoon vinegar
1 teaspoon vanilla

Method—Beat egg whites until stiff and dry. Add sugar slowly. Then add vinegar and vanilla and drop on brown paper on a cookie sheet. Bake at 275 degrees for one hour. Remove from paper as soon as they come out of oven. Break off tops and fill each meringue with whipped cream to which sweetened fresh strawberries have been added.—Mrs. Walter Schultz.

WHEATIE ROLL

1 cup wheaties (measured
after rolling)
1/3 cup powdered sugar
12 marshmallows cut

1/2 cup dates cut fine
1/2 cup nut meats cut fine
3/4 cup whipped cream,
well whipped

Method—Form into roll, wrap in waxed paper and put in cold place for 6 or 8 hours.—Mrs. Thos. K. Griffith, Savannah, Ill.

"We are such stuff as dreams are made of, so coldly sweet."

FROZEN DESSERTS

APRICOT SHERBERT

1 quart milk 1/2 cup lemon juice
2 cups sugar 1/8 teaspoon salt
2 cups canned apricots

Method—Combine in order given. Freeze in automatic refrigerator tray.—Mrs. Ray Miller.

HONEY APRICOT ICE CREAM

3 egg yolks 1 cup milk
1/3 cup honey 1 cup heavy cream
1 cup apricot pulp 3 tablespoons lemon juice

Method—Beat egg yolks until thick, gradually add honey, beating constantly. Stir in apricot pulp, lemon juice, then milk. Whip cream and fold in mixture. Pour in tray of refrigerator and freeze. When it starts to freeze remove to bowl and beat until smooth. Return to refrigerator and finish freezing.

Mrs. Alvin Carlstrom, Gowrie, Iowa.

CHOCOLATE ICE CREAM

4 eggs (beaten light) 3 1/2 tablespoons cocoa
2 1/2 cups sugar 1 1/2 pints thick cream
2 tablespoons flour (level)

Method—Dissolve cocoa in boiling water and cool. Add sugar, flour and cocoa to beaten eggs and stir until smooth. Add cream to mixture and enough milk to fill freezer. Flavor to taste.

For plain ice cream omit cocoa and use 1 quart cream instead of 1 1/2 pint.—Mrs. Chas. Mahe.

CHOCOLATE SAUCE FOR ICE CREAM

Melt 2 squares unsweetened chocolate in double boiler. When melted remove from double boiler, add slowly 1/2 cup sugar, 1/2 cup whipping cream. Mix thoroughly. Return to boiler, cook 20 minutes over boiling water. It's delicious.

Mrs. James A. Hill, White Bear Lake, Minn.

CRANBERRY ICE

Two cups strained cranberries, 2 cups sugar and pinch of salt; bring to boiling point. Add 1 1/2 teaspoons of gelatine in 1/4 cup cold water. Put in tray and when it sets take out of tray and beat and add beaten whites of 2 eggs. Put back in tray and freeze.

You may use any kind of fruit juice.

Mrs. Herbert Gustofson.

FROZEN SALAD

1 cup shredded pineapple 1 dozen red cherries
2 tablespoons powdered sugar 8 marshmallows
1 package Philadelphia 1 cup Miracle Whip
cream cheese salad dressing
1 cup cream

Method—Drain pineapple till dry. Mix cheese real soft with fork. Whip cream and fold with cheese then add fruit and pack in ice and freeze.—Mrs. John Nahnsen.

FROZEN FRUIT SALAD

1 orange 1 box marshmallows
5 slices pineapple 1 bottle maraschino cherries
3 bananas 1 pint canned peaches
1 teaspoon salt 4 tablespoons sugar
2 eggs 1 1/2 cups pineapple and
3 tablespoons flour peach juice mixed

Drain the juice off all but the cherries. Make a dressing with cream, whipped. Add to fruit and freeze. Makes 3 quarts.—Mrs. Wm. Boyle, Sac City, Iowa.

FROZEN GRAHAM CRACKER DELIGHT

15 graham crackers (crushed) Heat 1/2 cup white sugar
3 tablespoons brown sugar 3/4 cup milk
3 tablespoons melted butter 2 egg yolks (beaten)
Put 1/2 of this in bottom of pan Pinch of salt

Put 1/2 of this in bottom of pan.

Method—Dissolve 1 package white (Knox) gelatine in 1/4 cup cold water and add to above mixture and let stand until cold; then add 1 cup whipped cream and 1/2 cup nut meats and 2 beaten egg whites. Pour in pan, and add remaining crumbs on top, and freeze in ice box.—Mrs. Alma Johnson-Smith, Atlantic, Iowa.

PECAN ICE CREAM (2 gallons)

8 eggs 4 quarts milk
5 cups sugar (scant) 2 quarts cream
1/2 teaspoon salt 2 cups pecan meats or
2 tablespoons vanilla and crushed strawberries
lemon extract

Method—Heat milk in double boiler, beat egg yolks, add salt, 3 cups sugar and little milk. Pour over boiling milk. Boil 20 minutes, stirring often. When cooked add 2 cups sugar, 2 quarts cream, beaten egg whites, flavor, chill, freeze. Add 2 cups pecan meats or 2 cups crushed fruits when half frozen.

Mrs. M. C. Farnham.

ICE CREAM

1 quart milk 1 quart cream
 4 eggs 1 $\frac{3}{4}$ cups sugar
 3 teaspoons vanilla

Method—Beat eggs well, then add sugar and beat and last add milk and cream. This makes one gallon. Very good.

Mrs. Earl Davis.

PEPPERMINT ICE CREAM

$\frac{1}{2}$ lb. peppermint stick candy Pinch salt
 1 cup milk 1 pint cream

Method—Crush candy and dissolve in milk and salt. Add to whipped cream. Pour in ice cream tray and freeze. Stir once $\frac{1}{2}$ hour after putting in refrigerator.

Mrs. Besse Gaughanbaugh, York, Nebr.

PINEAPPLE SHERBET

$\frac{1}{2}$ cup crushed pineapple $\frac{1}{2}$ cup sugar
 1 tablespoon lemon juice 1 pint top milk
 Grated rind $\frac{1}{2}$ lemon

Method—Stir all ingredients together thoroughly. Freeze partly stiff. Beat until mixture is light and creamy. Return to refrigerator and finish freezing.

Emma Cain-Russell, Arvin, California.

PINEAPPLE MILK SHERBET

$\frac{1}{2}$ cup lemon juice 2 cups grated pineapple
 3 $\frac{1}{2}$ cups sugar 2 quarts milk
 2 egg whites

Method—Mix sugar and lemon juice well. Slowly add milk, stirring constantly. Pour into freezer, add egg whites and freeze to mush. Then add pineapple and finish freezing. (Other crushed fruit may be used.) This makes 1 gallon.

Nelly Frotscher-Johnson, Rinard, Iowa.

TUTTI FRUITTI MARLOW

20 marshmallows 1 teaspoon vanilla
 1 cup milk $\frac{1}{4}$ cup maraschino cherries
 1 cup cream (cut in pieces)
 $\frac{1}{2}$ cup pecan nuts 3 slices of pineapple

Method—Heat milk and dissolve marshmallows in it. When thoroughly dissolved, cool and add cream whipped until stiff. Add vanilla, cherries, pineapple (cut fine), and nut meats. Freeze $\frac{1}{2}$ hour in tray of super freeze. Stir and return to super freeze till frozen. Serves 8.—Muriel Keller-Carothers, Roswell, New Mexico.

TUTTI FRUITTI ICE CREAM

3 cups cream 4 bananas
 3 cups sugar 2 oranges
 3 cups apricot or 2 lemons
 crushed pineapple

Method—Put apricots through seive, mash bananas, juice of oranges and lemons. Beat eggs separately, add sugar to yolks with little cream, beat. Add fruit and cream, whites of eggs, beaten, added to egg yolks and sugar mixture, enough milk for 6 quart freezer. Freeze.—Georgia Purinton, Lake City, Iowa.

"Sweets to the sweet."

CANDIES and POP CORN

BOSTON CREAM CANDY

- | | |
|------------------------|----------------------------|
| 3 cups white sugar | 1 cup chopped nuts |
| 1 cup white corn syrup | 1 teaspoon vanilla |
| 1 cup sweet cream | 3 squares melted chocolate |

Method—Boil sugar, syrup and cream to soft ball stage. Remove from fire and cool, beat long and hard until white and smooth. Add nuts and vanilla. Put in buttered tin. When cold turn over it the melted chocolate and decorate top with nut meats. Let stand for several days, then cut into slices. This is best when a week old.—Mrs. Carl Johnson.

CARAMELS

- | | |
|--------------|------------------|
| 2 cups sugar | 1 3/4 cups syrup |
| 1 cup cream | 1/2 cup butter |

Method—Boil hard 5 minutes. Add another cup cream. Boil slowly 1 1/2 hours. Flavor with vanilla. Cut in squares and dip in melted semi-sweet chocolate.

Ruby Anderson, Los Angeles, California.

CHOCOLATE CARMELS

- | | |
|-------------------|---------------------|
| 1 cup white sugar | 1 oz. chocolate |
| 2 cups cream | 1 tablespoon butter |
| 1 cup white syrup | Pinch of salt |

Method—Mix sugar, 1 cup of the cream, syrup, chocolate and butter. Boil 10 minutes, stirring constantly. Add very slowly the remaining cup of cream and boil until a firm ball. Add 1 teaspoon vanilla and nuts. Pour in buttered tins and cut when very cold.—Mrs. Orvie Henderson.

CHOCOLATE CARAMELS

- | | |
|------------------------|------------------|
| 1 cup bakers chocolate | 1 cup warm water |
| 2 cups brown sugar | 3/4 cup butter |

Method—Boil until it forms a hard ball in cold water. Pour on buttered dish, and when cold, cut in squares.

Mrs. Robert Anderson.

CHOCOLATE CREAMS

Cream 1/2 pound butter, add 1 cup Eagle Brand. Work in as much confectioners sugar as it will hold. Add nut meats, vanilla and pinch of salt.

Method—Work with hands until smooth and creamy. Let cool two hours or more. Form into balls and let stand in ice box over night. Dip. Melt in double boiler 4 square sweet chocolate, 1/2 block of paraffine. Dip candy with tooth picks.

Mrs. C. R. Reynolds.

CHOCOLATE FUDGE

- | | |
|------------------------------|--------------------|
| 1/2 cup light corn syrup | 2 cups sugar |
| 1/4 teaspoon cream of tartar | 1/2 cup milk |
| 1/2 cup cocoa | 1 teaspoon vanilla |
| 2 tablespoons butter | |

Method—Mix sugar and cocoa, add milk, cook until soft ball stage. Remove from the fire, add butter and vanilla. Let cool. Beat about 15 minutes or until creamy. Pour into a buttered pan, cut in squares.—Genia Crissinger-Mather, Philadelphia, Penn.

COCOA CREAM FUDGE

- | | |
|--------------------------|----------------------|
| 2 cups light brown sugar | 3 tablespoons butter |
| 1/2 cup syrup | 2 tablespoons cocoa |
| 1/2 cup rich milk | |

Method—Boil until a soft ball forms in cold water. Remove from fire. Add 1 teaspoon vanilla. Beat and pour on buttered platter. Nuts improve.—Mrs. O. F. Rose.

COCOANUT CREAM CANDY

- | | |
|---------------------------------------|---------------------------|
| 2 cups sugar | 2 tablespoons butter |
| 1 teaspoon vanilla or lemon flavoring | 1/4 teaspoon cream tartar |
| 2/3 cup milk | 1/2 cup cocoanut |

Method—Cook butter and sugar till butter is melted. Add milk and cream tartar and boil until it forms a soft ball in cold water. Cool and beat, add cocoanut and flavoring last.

Hulda Farnham-Wirth, Laramie, Wyoming.

DATE CARAMELS

- | | |
|--------------------------|------------------------|
| 1 cup sugar | 1 cup dates (cut fine) |
| 2 tablespoons corn syrup | 1/8 teaspoon salt |
| 1 cup water | 1 cup pecan halves |
| 3 tablespoons butter | |

Method—Cook sugar, corn syrup, water and butter together slowly to the soft ball stage, (238 degrees.) Add chopped dates and continue cooking to 250 degrees. Remove from heat, add salt, and stir unbroken nut meats into the candy very lightly. Pour on damp linen cloth and make into a firm roll. When cold, remove cloth and slice thin for serving.

Clara Gridley.

DIVINITY

- | | |
|--------------|--------------|
| 5 cups sugar | 4 egg whites |
| 1 cup water | Flavoring |
| 1 cup syrup | |

Method—Boil together till it forms soft ball, then pour half the mixture on beaten egg whites. Cook the rest until it spins a thread. Then pour on the egg whites and beat until you can drop from spoon on waxed paper.—Mrs. Fred Severns.

FRUIT CANDY (Uncooked)

- | | |
|---------------|------------------------------|
| 1 cup figs | 2 tablespoons white syrup |
| 1 cup dates | or honey |
| 1 cup raisins | Juice of 1 med. sized orange |

Method—Put fruit through food chopper. Add syrup and orange juice. Mix thoroughly. Make into balls and roll in coconut.—Ethel Anderson.

HOLIDAY CENTER PIECE

- | | |
|-------------------------------|------------------------------|
| 1 cup white sugar | $\frac{1}{2}$ cup cold water |
| $\frac{1}{4}$ cup white syrup | 2 tablespoons butter |

Make a syrup consisting of:

Method—Cook to soft ball stage, pour over popped corn (enough corn to fill an angel food pan.) Mix well and press well in greased angel food pan. Turn cake out while it is shaped but still sticky. Press tiny red cinnamon candies on it for decoration. Place red candle in the center.—Mrs. Orvie Henderson.

KARMEL CORN or CRACKER JACK

- | | |
|----------------------|-------------------------|
| 2 quarts popped corn | 2 tablespoons butter |
| 2 cups brown sugar | $\frac{1}{2}$ cup water |

Method—Melt butter in saucepan and add sugar and water. Boil over slow fire until it passes the hard crack stage. Pour over corn and stir until every kernel is coated, adding one cup of shelled peanuts while stirring.—Myrtle Babcock-Decker, Sioux City, Ia.

NUT ROLL

- | | |
|--------------------|-----------------|
| 3 cups white sugar | Pinch of salt |
| 1 cup syrup | Vanilla |
| 1 cup sweet cream | 1 cup nut meats |

Method—Cook sugar, syrup and cream until it forms a soft ball in cold water. Remove from fire and add salt, vanilla and nuts. When cool enough, roll in nut meats and cut.

Dorothy Messer, Eldora, Iowa.

PEANUT BRITTLE

- | | |
|-------------------------|----------------------------|
| 2 cups white sugar | 2 cups Spanish raw peanuts |
| 1 cup white Karo syrup | 1 tablespoon butter |
| $\frac{1}{2}$ cup water | 2 rounded teaspoon soda |

Method—Boil sugar, karo and water until brittle when tested in cold water. Add peanuts and stir occasionally until peanuts are roasted or syrup is slightly tan. Add butter and soda, beat until light golden in color. Pour out on buttered zinc or enamel table top, spread quickly and turn when partly cool. Break in pieces when cold.—Zola Haynes-Field, Moorland, Ia.

PEANUT BUTTER CANDY

- | | |
|-------------------------|---------------------------------|
| $\frac{1}{2}$ cup sugar | 1 cup brown sugar |
| 1 cup milk | $\frac{1}{2}$ cup peanut butter |
| Few drops vanilla | |

Boil sugar and milk until it forms a soft ball when tested in cold water. Remove from fire and add peanut butter. Add vanilla. Pour into a greased pan and put in cool place to set.—Unsigned.

PEANUT BUTTER ROLL

- | | |
|---------------------------------|----------------------|
| Peanut butter | 1 lb. powdered sugar |
| $\frac{1}{4}$ cup mashed potato | |

Method—Make dough to roll. Roll out on board sprinkled with powdered sugar. Roll to $\frac{1}{8}$ inch thickness. Spread with peanut butter. Roll from broad side. Cut in $\frac{1}{4}$ inch rolls.

Mrs. Glen Hewitt.

PECAN PATTIES

- | | |
|--------------------------------------|--------------------------|
| 1 cup white sugar | 1 cup brown sugar |
| $\frac{1}{3}$ cup white corn syrup | $\frac{1}{3}$ cup butter |
| $\frac{1}{2}$ cup cream | Pinch of salt |
| $\frac{3}{4}$ cup pecans, added last | |

Method—Boil to soft ball stage, remove from fire and let stand till cool. Beat till thick and creamy and drop by spoonfuls on waxed paper.—Mrs. Everett Martin, Rockwell City, Iowa.

PENUCHE

- | | |
|----------------------|------------------------------------|
| 2 tablespoons butter | $\frac{1}{4}$ teaspoon salt |
| 2 cups brown sugar | 1 teaspoon vanilla |
| 1 cup white sugar | $\frac{1}{2}$ cup raisins or dates |
| 1 cup thin cream | $\frac{1}{2}$ cup nut meats |
| Few grains soda | |

Method—Melt butter in sauce pan, add sugar and cream; add soda and stir until dissolved. Boil to 240 degrees or until candy forms a firm ball in cool water. Stir occasionally to prevent burning. Cool on large platter or in the pan, then add salt and vanilla and beat until creamy. Knead in the chopped nuts and cut raisins or dates and press into a buttered pan. When firm, cut in squares.—Mrs. A. A. Howe, Sutherland, Iowa.

PINEAPPLE CANDY

- | | |
|--------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter | 1 small can crushed pineapple |
| $\frac{1}{2}$ cup milk | or 1 up diced pineapple |
| 3 cups sugar | (drained) |
| 2 teaspoons vinegar | $\frac{1}{2}$ cup nut meats |

Method—Boil together until soft ball stage. Remove from fire, add nut meats. Let cool. Beat until creamy and pour in buttered dish.—Mrs. Herman Vogel.

POP CORN BALLS

$\frac{3}{4}$ cup white sugar
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup white Karo

$\frac{1}{2}$ cup water
 1 teaspoon vinegar

Method—Boil all together until it spins a thread. Add $\frac{1}{4}$ cup butter and cook until it forms a hard ball in cold water. Remove from fire and add $\frac{1}{4}$ teaspoon soda. Stir well. Pour over pop corn, stirring corn as it is poured on.—Mrs. Carl Johnson.

SOUR CREAM CANDY

$2\frac{1}{2}$ cups granulated sugar
 $\frac{3}{4}$ cup white or dark Karo

syrup
 1 cup sour cream

Method—Boil until a very hard ball in cold water. Pour on buttered plate, on which nuts have been spread.—Mrs. F. H. Coats.

SPANISH CREOLE

3 cups sugar
 2 tablespoons butter

1 cup milk

Method—Cook this together until a soft ball can be formed. Carmelize 1 cup sugar to a dark brown. Combine the two mixtures while both are hot and cook for about 2 minutes. Remove from the fire and add $\frac{1}{2}$ cup pecans or nuts of any kind and stir until it begins to thicken. Drop from spoon on a waxed paper.—Evelyn Nolte-Wheeler, Goldfield, Iowa.

ENGLISH TOFFEE CANDY

2 cups sugar
 $1\frac{1}{2}$ cups butter
 $\frac{1}{2}$ cup water

$\frac{1}{4}$ cup white corn syrup
 1 cup nut meats (pecans)
 4 oz. sweet chocolate

Method—Boil sugar, butter, water and corn syrup rapidly until it starts to change color. Lower flame and stir continuously until syrup forms a brittle ball in cold water and is the color of medium brown sugar. Add nuts, stir about a half a minute, then remove from fire. Pour into a greased pan, scraping remaining syrup into a saucer to prevent candy from sugaring. When firm, but still warm, scatter sweet chocolate broken in small pieces, over top. As soon as chocolate is melted spread over candy with a silver knife. When cold and brittle break into small pieces.

Mrs. L. J. Minard, Alta, Iowa.

WHEATIES CANDY

1 lb. hershey milk
 chip chocolate

2 squares bitter chocolate
 $\frac{3}{4}$ to 1 box wheaties

Method—Melt sweet and bitter chocolate together. Add wheaties, drop from spoon on wax paper and allow to cool.

Irma Mae Vogel.

“Peter Piper picked a peck of pickled peppers.”

PICKLES**TOMATO CATSUP**

$\frac{1}{2}$ bushel ripe tomatoes	1 teaspoon red pepper
2 cups vinegar	2 tablespoons allspice
2 cups brown sugar	2 tablespoons cloves
$\frac{1}{2}$ cup salt	2 tablespoons cinnamon
1 teaspoon black pepper	

Method—Tie allspice, cloves and cinnamon in stout piece of cloth. Chop and cook tomatoes, put through a collander, removing all seeds and skins, add other ingredients. Cook until thick, about 3 hours. Seal in bottles.—Mrs. W. H. Main.

CHILI SAUCE

30 tomatoes	4 tablespoons salt
3 peppers	4 cups vinegar
8 onions	4 cups sugar

Method—Grind vegetables, add other ingredients and cook 3 hours very slowly.—Mrs. Roy Frotcher.

CHOW-CHOW

Three measures of cabbage, 3 measures green tomatoes and 1 measure onions, after being ground through chopper.

2 measures vinegar	1 tablespoon salt
$1\frac{1}{2}$ measures sugar	1 tablespoon spices (mixed)

Method—Boil $1\frac{1}{2}$ hours slowly. (Mixed spices should be ground in food chopper.) (Measure equals quart.)

Mrs. Jack Rushton.

BEEF PICKLES

1 quart vinegar	2 cups water
4 cups sugar	$\frac{1}{2}$ cup salt

Method—Let come to a boil, put beets in it, and set on back of stove and let simmer for 15 minutes; put in jars and seal. Makes them pretty and red.—Mrs. Herbert Gustofson.

BREAD AND BUTTER PICKLES

1 gallon sliced cucumbers	Syrup—
2 quarts cold water	1 quart vinegar
1 quart thinly sliced onions	5 cups sugar
$\frac{1}{2}$ cup salt	4 teaspoons mustard seed
	4 teaspoons celery seed
	Cook until done

Slice onions and cucumbers very thin (do not peel cucumbers.) Soak 2 hours in water and salt.—Grace Peterson.

CHICAGO RED HOT PICKLES

- | | |
|------------------------|----------------------------|
| 1 peck ripe tomatoes | 1/2 oz. white mustard seed |
| 2 cups celery, chopped | 2 cups white sugar |
| 6 large white onions | 1/2 cup salt |
| 2 large green peppers | 1 quart white vinegar |
| 2 small red peppers | |

Method—Chop tomatoes and drain over night. Get all juice out. Remove seeds from peppers. Add rest of ingredients, mix well. Put up cold.—Mrs. Thos. J. Grace, Sr., St. Paul, Minn.

CUCUMBER CHUNK PICKLES

Cut medium sized green cucumbers in inch lengths. Soak in salt brine for 3 days. Clear water 2 days. Scald in weak vinegar.

- | | |
|-------------------|------------------------|
| 1 cup vinegar | 1 teaspoon celery seed |
| 1 cup white sugar | Few whole allspice |
| 1 cup brown sugar | 10 cassia buds |

Add about 1 tablespoon alum. Pack in jars. Cover with syrup: When cooked until syrupy, pour over pickles. Seal.

Mrs. H. E. Nelson.

RIPE CUCUMBER PICKLES

- | | |
|------------------------|---------------|
| 18 cucumbers | 4 cups sugar |
| 1 1/2 tablespoons alum | 1 cup vinegar |
| 2 quarts water | 2/3 cup water |

Method—Cut cucumbers in long, narrow strips. Add to water and alum and bring to boiling point. Remove from fire and let stand for 3 hours. Place in ice water and let stand 1 hour. Boil sugar, 2/3 cup water and vinegar for 5 minutes. Pour over pickles and seal.—Emma Dohrman.

GERMAN DILL PICKLES

- | | |
|--------------------|------------|
| 3 1/4 quarts water | 1 cup salt |
| 1 cup vinegar | |

Method—Mix ingredients, bring to boil, then cool. Made at night and finish in the morning.

Fill quart jars with fresh crisp cucumbers 3 inches long and split lengthwise into quarters. Add 1/2 tablespoon alum to this amount, big bunch dill, and 1 small clove garlic. Cover with pickling liquid and seal. A few fresh grape leaves placed in each jar gives desirable greenness. This amount of liquid covers about 6 quarts of pickles.—Mrs. Minnie J. Safley, Rockwell City, Iowa.

PEACH PICKLES

Cook peaches 5 to 10 minutes. Pack into jar. Cook equal parts sugar, vinegar and water. Pour over peaches and seal.—Stella DeWitt-Johnson, Goldfield, Iowa.

SWEET PICKLES

Soak cucumbers in salt water for a week, salt water to be strong enough to float an egg. Drain water. Cover with boiling water. Let stand 24 hours, drain. Repeat the second day, adding alum size of a walnut. Let stand 24 hours. Third day drain, pour boiling water over and let stand until cool. Make syrup of 2 quarts vinegar, 2 cups sugar, 1 teaspoon celery seed and 1 teaspoon mustard seed, pickling spices, 5 sticks cinnamon. Pour over pickles. Each morning drain and heat syrup, adding 2 cups sugar every morning until 8 cups sugar have been added.

Mrs. Bertha Green, Fontanelle, Iowa.

SWEET PICKLES

Wash and scrub small pickling cucumbers. Put in stone jar, cover with 1 cup salt to 1 gallon water, let stand 5 or 6 days. Remove, wash and put on back of stove in cold water, let come to heat, but not boiling point. Remove, put in jars, cover with pickling mixture:

- | | |
|-------------------|--------------------------|
| 2 cups vinegar | 1 teaspoon mustard seed |
| 2 cups sugar | 1 teaspoon or more mixed |
| 1 cup water | spice, tied in cloth |
| 1/2 teaspoon alum | |

Let come to boil, discard mixed spice after boiling. Cover and seal tight.—Johanna Alliger.

SWEET PICKLES

Put pickles to soak in 1 tablespoon alum in 1 gallon water for a day and night. Take out and put in 1 gallon water and 1 tablespoon ginger and heat for 1/2 hour. Wipe dry. Put in jar and pour over 1/2 quart water and 1 1/2 quart vinegar, 6 cups sugar. Pour over pickles boiling hot for 5 mornings, then seal or these will keep in open jar.

Mrs. P. F. Carroll.

SWEET PICKLES

- | | |
|------------------|--------------------|
| 1 peck cucumbers | 1 gallon hot water |
| 1 pint salt | |

Let pickles stand in this 7 days. Drain.

- | | |
|--------------------|------------------|
| 1 gallon hot water | 2 teaspoons alum |
|--------------------|------------------|

Let pickles stand in this 48 hours.

- | | |
|-----------------|--------------------------|
| 8 cups sugar | 1 tablespoon celery seed |
| 10 cups vinegar | 5c stick cinnamon |

Take out of alum water and pour the following syrup over pickles hot. Repeat this 4 mornings.

These pickles will keep in an open jar.—Mrs. Fred Frotscher.

GREEN TOMATO PICKLE

10 lbs. green tomatoes. Peel and boil in salted water until tender. Drain. Place 3 cloves in each tomato. Make syrup of equal parts of vinegar and sugar. (1 qt.) Pour boiling hot syrup over tomato. Pour off and boil up for two mornings. On third morning place in jars. Boil syrup until thick. Pour over tomatoes, seal. (This makes 3 qts. pickles.)—Mrs. Glen Hewitt.

TUMERIC PICKLES

One dozen large cucumbers, peeled, $\frac{1}{2}$ onion sliced. Cut up cucumbers in rather thick slices or chunks, and slice onion. Let stand in salt 1 hour and drain well.

Boil 3 cups vinegar	1 teaspoon celery seed
2 cups sugar	1 teaspoon tumeric powder
1 teaspoon mustard seed	$\frac{1}{4}$ teaspoon red pepper

Put cucumbers and onions in above and boil slowly for 10 minutes on back of stove. Put in jars and seal.

Mrs. C. O. Humbert, Scobey, Montana.

21 DAY PICKLES

Wash uniform sized cucumbers and soak in a brine that will float an egg for 9 days. Drain, split, and cover with clear water 24 hours. Drain. Boil weak vinegar solution (1 vinegar to 4 of water) and 1 tablespoon alum per gallon of pickles and pour over cucumbers. Let stand 12 hours. Drain. Make syrup of 1 pint vinegar, 1 quart sugar, mixed spice. Boil and pour over pickles nine successive mornings. Will keep in an open jar.

Mrs. Wayne Babcock.

ILO CRAIGMILE'S CORN SALAD

18 roasting ears	$2\frac{1}{2}$ cups sugar
4 large onions	$3\frac{1}{2}$ cups vinegar
1 cabbage	$\frac{1}{4}$ cup salt
3 red peppers	3 tablespoons mustard

Method—Cut corn from cob, chop onion, cabbage, peppers (remove seeds.) Mix all with salt, let stand over night. Drain, mix, boil 15 minutes. Seal hot.

BET RELISH

1 quart raw cabbage	2 cups sugar
ground fine	1 tablespoon salt
1 quart boiled beets	1 teaspoon pepper
ground fine	1 cup grated horseradish

Cover with vinegar. Mix and seal in jars.—Mrs. P. F. Carroll.

APPLE AND TOMATO RELISH

12 apples	6 green tomatoes
2 green peppers	3 onions
2 red peppers	$\frac{1}{2}$ lb. raisins

Grind all, but do not peel. Drain well. Then take

2 cups brown sugar	1 teaspoon celery seed
1 cup white sugar	2 tablespoons salt (level)
1 tablespoon mustard seed	1 pint vinegar

Do not cook. Seal in glass jars. This makes 6 pints.
Mrs. Al Gallentine.

LINDBERG SPECIAL or CARROT RELISH

2 medium cabbage heads	8 red or green sweet peppers
7 medium carrots	12 medium onions

Method—Grind in food chopper and add $\frac{1}{2}$ cup salt. Let stand 12 hours then drain and add 3 pints vinegar, 6 cups sugar, 1 teaspoon mustard seed and 1 teaspoon celery seed. Do not cook. Seal in sterilized jars.—Mrs. Herbert Rushton.

CUCUMBER RELISH

2 quarts cucumbers	1 quart onions
--------------------	----------------

Chop fine, and soak together in salt water over night. Set over fire and scald in same water. Drain, then take

2 quarts vinegar	1 teaspoon tumeric
3 cups sugar	1 cup flour
5 tablespoons celery seed	

Method—Heat vinegar and celery seed. Mix other ingredients with water enough to make paste, then add to vinegar and celery seed. Cook until thick. Add chopped pickles and onions and heat to boiling point. Seal in jars. Makes 9 pints.

Mrs. John Bassett.

GARDEN RELISH

2 cups green tomatoes	2 cups onions
2 cups ripe cucumbers	2 large red peppers

Method—Put all through food chopper and soak over night, using $\frac{1}{4}$ cup salt to 1 quart water. In the morning drain, add

1 can kidney beans	2 cups diced cooked carrots
1 can lima beans	1 bunch celery, cooked

Make syrup of:

3 cups vinegar	3 tablespoons mustard seed
3 cups sugar	

Add vegetables to syrup, heat and seal.

Mrs. W. H. Naefke, Lohrville, Iowa.

GREEN AND RED PEPPER RELISH

12 green peppers 14 medium sized onions
12 sweet red peppers

Wash and chop fine. Pour boiling water over and let stand 5 minutes. Drain.

Add—
2 cups vinegar 2 cups sugar
 Salt to taste

Boil for 20 minutes. Seal while hot.—Mrs. C. T. Farlow.

TOMATO RELISH

1 peck green tomato 6 red peppers
1 bunch celery 6 or 8 onions
1 cabbage ¾ cup salt

Grind and soak in salt over night. Then mix liquid below and cook all together for about 30 minutes. Seal.

2 quarts weakened vinegar 2 tablespoons black pepper
2 cups brown sugar 1 tablespoon cloves
¾ cup white sugar 1 tablespoon allspice
1 tablespoon mustard seed 2 tablespoons ginger
2 tablespoons ground cinnamon ¼ teaspoon cayenne pepper

Maxine Sandburg-Dixon, Gowrie, Iowa.

"The best of households have their family jars."

CONSERVES - SPREADS - SANDWICHES**TO CAN APRICOTS**

1 cup sugar Apricots
2 cups water

Method—Make a syrup of sugar and water. Wash and halve the apricots, place in hot sterilized jars, shake the jars so they pack in better. Cover with hot syrup and adjust lids. Place in canner and bring to a good boil. Turn out heat and let stand in water till cool. These have a very good flavor.

Mrs. G. L. Johnson.

CANDIED CHERRIES

Take equal amount of cherries and sugar. Let stand over night in a cold place. Cook until syrupy. To every 10 cups of mixture add 1 ounce of almond flavor and one ounce of red coloring.—Emma Dohrman.

CRANBERRY CONSERVE

1 quart cranberries 1 cup walnuts, chopped
Juice and pulp of 2 oranges 1 cup water
Grated rind of ½ orange ½ cup chopped raisins
2 cups sugar

Method—Add water, oranges and raisins to cranberries. Cook until berries are soft. Add sugar. Stir until dissolved, skim. Turn in nut meats and chill.—Mrs. W. E. Heddrick.

GRAPE CONSERVE

4 quarts grapes, remove seeds 2 lbs. seedless raisins chopped
1 cup nut meats chopped 5 cups sugar
Pulp of 5 and rind of 3 oranges

Cook Slowly.

Mrs. S. J. Farnham.

GRAPE JAM

4 cups grapes 4 cups sugar

Method—Cook 20 minutes, press through ricer. Pour into jars and seal.—Grace Peterson.

GRAPE MARMALADE

1 cup grapes (heaping) 1 cup sugar

Method—Stem grapes and wash. Let boil 15 minutes. Run through collander and place in jars.—Mrs. F. H. Skinner.

ORANGE MARMALADE

2 oranges Water
2 lemons Sugar

Method—Slice thin the oranges and lemons. To each cup of fruit add 3 cups cold water. Let stand 24 hours. Boil 10 minutes, set aside again over night. Then measure and allow 1 cup fruit mixture to 1 cup sugar. Boil until it jells. This makes about 10 glasses.—Mrs. E. H. Schnebel.

PEACH CONSERVE

12 peaches 1 medium sized can pineapple
1 orange 9 cups sugar

Method—Peel and mash peaches with tomato masher. Put orange through food chopper. Combine all ingredients and cook until as thick as desired.—Mrs. Owen Conley.

PEACH MARMALADE

12 peaches pineapple
1 orange 9 cups sugar
1 medium sized can crushed

Method—Peel and mash peaches with potato masher. Put orange through food chopper. Combine all ingredients and cook until as thick as desired.—Mrs. Earl Wright.

PEAR AND ORANGE CONSERVE

1 dozen pears 3 oranges
3 cups sugar

Method—Pare, quarter and thinly slice pears, cut or dice oranges very thin. Add sugar and oranges to pears. Let stand 1/2 hour, simmer 1/2 hour. Makes 6 glasses.—Mrs. G. L. Johnson.

ITALIAN PRUNE CONSERVE

8 cups prunes 10 cups sugar
2 red apples 1/2 cup pecans or English
2 oranges walnuts

Method—Put prunes and oranges through food chopper. Add chopped apples, not peeled. Mix with sugar and boil until thick. Add nuts last.—Mrs. Harold Miller, Moorland, Iowa.

STRAWBERRY PRESERVES

Combine 1 cup strawberries and 1 cup sugar. Bring to a boil and boil for five minutes. Add another cup of berries and 1 cup sugar, bring to boil and boil five minutes. Add one cup of berries and 1 cup sugar, bring to boil and boil for five minutes. Remove from stove, pour into hot sterilized glasses and seal.

Mrs. Fremont Faul.

STRAWBERRY PRESERVES

3 cups strawberries 3 cups sugar

Method—Pour sugar on berries in cone shape. Put on to boil and boil 20 minutes. Take off and pour in crock or stone jar and let set over night. Put in pint jars in morning and seal.
Mrs. George Vosberg.

CHEESE SPREAD

1/2 lb. cheese 1 tablespoon butter (heaping)
1 small can condensed milk

Method—Heat milk thoroughly in double boiler, then add chipped cheese. Let stand until dissolved, or cheese is melted, stirring occasionally. Before putting in jars, add heaping table-spoon butter to cheese spread. Thinly cut slices of green peppers placed over spread after spread on bread is delicious, or if spread is to be used immediately you can chop 1 or 2 sweet green peppers and mix with spread after cool.

Minnie Sward-Wolcott, Denison, Iowa.

CHEESE SPREAD

1 lb. cheese 1 cup walnut meats
1 10c can pimento

Method—Put through food chopper and moisten with enough mayonnaise to make it spread easily.—

EGG SPREAD

Chop hard boiled eggs very fine and mix with enough mayonnaise to make it spread easily.

Slices of stuffed olives and narrow borders of ground nuts make attractive garnishes for sandwiches spread with cheese mixture. Slices of olive and borders of grated egg yolk are nice with the egg spread.

SANDWICH FILLINGS**Tuna Fish Sandwiches**

Flake the tuna fish and add equal amount of hard boiled eggs, few drops lemon juice, salt and pepper to taste. Spread on thin slices of bread.

Peanut Sandwich Filling

One-half cup peanut butter and 1 cup crushed (drained) pineapple. Mix well and spread on thin slices of bread.

Cottage Cheese Sandwich Filling

One cup cottage cheese moistened with 4 tablespoons chili sauce and 2 tablespoons minced olives. Spread on buttered slices of bread.—Mrs. F. J. Share.

SANDWICH SPREAD

- | | |
|------------------------------|-----------------|
| 1 pint ground green tomatoes | 1 teaspoon salt |
| 2 red peppers (ground) | 1/2 cup water |
| 2 green peppers (ground) | |

Let stand a few minutes, drain juice and cook until tender.

- | | |
|-------------------------|------------------------|
| Combine 1/2 cup vinegar | 2 tablespoons prepared |
| 3 eggs, well beaten | mustard |
| 1 cup sugar | 2 tablespoons flour |
| 1 cup sour cream | |

Cook until thick. Add tomato mixture with 1/2 dozen or more sweet pickles and cook a short time. Put in jars and seal.

Mrs. Herbert Gustofson.

SANDWICH SPREAD

- | | |
|---------------------|----------------|
| 3 cucumbers, peeled | 3 onions |
| 3 green peppers | 3 red peppers |
| 3 carrots | 1 bunch celery |

Grind all together, add 2 tablespoons salt, and let stand 1 hour, drain and add:

- | | |
|--------------------------|--------------|
| 1 1/2 cups vinegar | 2 cups sugar |
| 1/2 cup prepared mustard | |

Cook 20 minutes. Add 4 tablespoons flour and cook a few minutes until thick. Remove from stove and add 1/2 cup butter and 1 pint Rajah salad dressing. Then put in jars.

Annamae Allison-Messer, Eldora, Iowa.

CLUB SANDWICH

Two loaves of whole wheat bread, 4 medium sized tomatoes, (Any raw vegetables may be used, raw cabbage, ground carrots, etc.,) 1 cup butter, 24 slices of bacon (chicken or other meat may be used,) lettuce (1 head or 10 to 12 leaves,) 1 cup salad dressing, (boiled mayonnaise.)

Cut bread diagonally. Toast each slice and butter. Place a lettuce leaf and a slice of tomato on the first piece of toast and add also 1 tablespoon of salad dressing. Cover with a slice of toast and add crisp bacon and lettuce leaf. Top with the third slice of toast. The top may be garnished with a radish rose, an olive, or ring of green pepper.—Frances Adam.

HOT MEAT AND VEGETABLE SANDWICH

2-3 lb. beef or veal roast, chicken or canned meat, 4-6 cups gravy. Carrots (8-12 medium sized carrots, turnips, sweet potatoes, rutabages, or any other root vegetables.) Cut lengthwise, 2 quarts of string beans or 1 1/2 quarts of peas may be used, 12 slices of graham bread.

Arrange the vegetables in the center of plate with each half of a slice of bread on either side. Put a slice from the roast on each piece of bread and cover with gravy. (The meat may be diced and creamed with the gravy if preferred.) Garnish with parsley and add a dash of paprika. Brown meat if canned meat is used.—Ruth Adam.

"With many a cup and many a smile,
The festal moments we beguile."

BEVERAGES**HOT CHOCOLATE**

- | | |
|-------------|-----------------------|
| 1 cup cocoa | 1 pint whipping cream |
| 1 cup sugar | 1 teaspoon vanilla |

Method—Mix cocoa, sugar and enough cream to form a thick paste, mix well. Take a heaping teaspoon of mixture, put into cup with 1 teaspoon whipping cream, then fill cup with hot milk. You can use marshmallows instead of cream if desired. This will serve about 50.—Mrs. G. A. Haynes.

GRAPE JUICE

- | | |
|-----------------|----------------|
| 6 quarts grapes | 2 quarts water |
|-----------------|----------------|

Boil and strain, add 2 or 2 1/2 cups sugar. Boil. Seal hot.—Mrs. Carl Luhman.

HOT GRAPE JUICE

- | | |
|--------------------|---------------------|
| 1 cup sugar | 1/4 cup lemon juice |
| 2 quarts water | 2 cups grape juice |
| 1 cup orange juice | |

Method—Boil sugar and water 2 minutes. Add other juices, heat and serve. Punch for 12.

GINGER ADE

- | | |
|------------------------|------------------------|
| 2 cups ginger ale | 1 cup lemon juice |
| 2 cups grape juice | 7 cups water |
| 1 cup orange juice | 1 1/3 cups sugar syrup |
| 1 cup grated pineapple | |

Method—Mix all together and chill with chipped ice. Serve in thin glasses and top with marshmallows. 20 glasses.

GRAPE ADE

- | | |
|---------------------|---------------------|
| 2 cups grape juice | 5 cups water |
| 1 cup orange juice | 2/3 cup sugar syrup |
| 1/2 cup lemon juice | |

Method—Mix all ingredients and serve very cold in glasses which chipped ice has been placed. Makes 12 glasses.

CHERRY ADE

- | | |
|-----------------------|------------------------|
| 2 cups cherry juice | 1 cup lemon juice |
| 1 cup raspberry juice | 6 cups water |
| 1 cup orange juice | 1 1/3 cups sugar syrup |

Combine all liquids and serve with chipped ice.

HEALTH PUNCH

$\frac{3}{4}$ cup honey 2 large or 3 small oranges
 Juice of 1 lemon 2 quarts of water

Method—Honey and fruit juices may be combined and stored in the refrigerator, ready at a moment's notice, by simply adding water. Sweetened grape juice added to above makes a nice variation.

FRUIT PUNCH

$1\frac{1}{2}$ quarts cold tea 1 cup lemon juice
 1 No. 2 can shredded pine- 1 pint and fruit in season
 apple or $1\frac{1}{2}$ quarts water or
 $1\frac{1}{2}$ cups orange juice ginger ale
 2 cups sugar

Method—Make a syrup of 1 quart tea and sugar. Cool and if there is time before serving, allow the rind of 4 lemons to stand in the syrup for 4 hours. Add lemon juice and fruit. Add iced water or ginger ale just before serving. Serves 25 people.

TOMATO JUICE

Fill a large kettle with washed and quartered tomatoes. Add a large bunch of the stalks with leaves on and an onion or two. Let simmer slowly. Run through seive and add sugar and salt to taste. Can the juice and pulp separately, or mix together, as desired.—Martha Safley Hoyt, Rockwell City, Iowa.

STRAWBERRY ADE

2 cups strawberry juice Seven cups water
 1 cup orange juice 1 cup sugar syrup
 1 cup pineapple juice

Method—Mix all ingredients and serve in glasses half filled with chipped ice. Makes sixteen glasses.

PINEAPPLE ADE

2 cups pineapple juice 4 cups tea
 1 cup grated pineapple 6 cups water
 1 cup orange juice 1 cup sugar syrup
 $\frac{1}{2}$ cup lemon juice

Method—Mix all ingredients and keep very cold for one hour or more. Add chipped ice and serve. Makes 20 glasses.

SUGAR SYRUP

In making all drinks, sugar syrup is better than plain sugar. Simply boil together equal parts water and sugar until a good thick syrup is formed. Put in glass jar and keep in refrigerator.

LARGE QUANTITY RECIPES**HOW MUCH TO GET?**

Coffee: 1 pound makes 40 cups.

Sugar: $1\frac{1}{2}$ pounds will sweeten the coffee.

Cream: 1 quart of thin cream.

—o—o—o—

Lemonade or other similar beverages: 4 gallon for 100 servings. Using 16 lemons for each gallon.

Ice cream: 4 gallon should serve 100 or 7 slices per brick.

Butter: 1 pound butter cuts in 40 small squares.

Bread: 1 pound loaf makes 18 slices of bread.

Potatoes: 1 bushel serves 100 people.

Chicken Salad: 4 pounds of fowl to make a quart of salad. Ten pounds of fowl will serve 25 people.

Salmon Salad: 3 pounds of salmon for 25 people.

Bullion: Hot: 1 quart will serve 8 people; jellied will serve 6.

Chocolate: 25 to 30 cups to gallon, $\frac{1}{2}$ pound of chocolate.

Berries: 7 to 10 quarts for 50 people and 2 pounds of sugar.

BEACHAM & REYNOLDS

Insurance — Real Estate
Life Insurance — Security Bonds
Fire, Lightning, Tornado and Hail Insurance

FARNHAMVILLE, IOWA

McCRARY HOSPITAL

Drs. McCrary - Peek

Phone 145

Lake City, Iowa